

BLASON DE SÉRAME

Blason de Sérame, AOP Corbières, Blanc

AOP Corbières, Languedoc-Roussillon, France



LOCATION

Located in the Languedoc, the historic Chateau de Sérame has origins dating back to the Gallo-Roman period. The Domaine is nestled in a preserved natural environment, bordered by the Aude river and the Canal du Midi, and at the junction of two appellations: Corbières and Minervois. Its remarkable range of terroirs allows for the elaboration of unique, full, and complex wines.

IN THE VINEYARD

Harvesting in the early morning when temperatures are at their lowest allows the grapes to retain their full aromatic potential. The grape varieties assembled to make up this vintage are vinified with minimal use of additives.

WINEMAKING

Direct pressing and cold settling.
Slow fermenting at 18°C for 15 to 18 days under controlled temperatures.
Some of the grape varieties that make up the vintage are vinified in oak.

AGEING

Maturing on lees with regular stirring.

VARIETALS

Contains sulphites.

Roussanne 40%, Grenache blanc 30%, Rolle 30%

SERVING

Service temperature between 10 and 12°C.

AGEING POTENTIAL

2 to 3 years



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Château
DE SÉRAME

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

