

# S DE SERMI

# Sources de Sérame Rouge, IGP Pays d'Oc, Rouge, 2022

IGP Pays d'Oc, France

### THE VINTAGE

After a mild and dry winter, a very wet spring and significant rainfall in May, the groundwater reserves in the Languedoc were restored. However, this had the disadvantage of proliferating mildew in certain areas of the region. Thanks to a hot summer, dry air, and favorable temperatures with marked day-night fluctuations, this vintage will be remembered above all for the good quality of its grapes. The favorable climatic conditions allowed the grapes to be harvested at their optimum maturity. With this somewhat unusual climate, 2020 has all the makings of a fine year for the vintages at Chateau de Sérame and in the Languedoc.

### 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

The grape varieties assembled to make up this vintage are vinified with minimal use of additives.

# WINEMAKING

Traditional vinification

Fermenting around 25°C during 10 to 12 days under controlled temperatures.

# AGEING

Hermetically sealed to preserve freshness.

# VARIETALS

Syrah 30%, Carignan 20%, Grenache noir 20%, Merlot 20%, Cabernet sauvignon 10%

14 % VOL.

Contains sulphites.



Service temperature between 14 and 16°C.

# AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

# TASTING

A ruby red, this wine reveals notes of black fruits and a hint of spices. On the palate it is structured with discreet tannins. The finish is fine and fresh.





