BLASON DE SÉRAME

Blason de Sérame, AOP Corbières, Rouge, 2020

AOP Corbières, Languedoc-Roussillon, France



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.

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.

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

Traditional vinification

Fermenting around 28°C during 12 to 15 days under controlled temperatures.



Syrah 50%, Grenache noir 30%, Carignan 20% Contains sulphites.

Service temperature between 16 and 18°C.

3 to 5 years

A purply red with bluish reflections, this wine has a very expressive first nose with notes of violet and cherry. Rich in tannins, it remains delicate on the palate and suggests a good prospect of conservation for years to come.





16,5 / 20

"Very juicy nose and nicely integrated. Some liquorice. Really fine fruit. True Languedoc in a bottle"



