

Château DE SÉRAME



Château de Sérame, Château de Sérame, Château de Sérame Rosé - Grande Cuvée, AOP Corbières, Rosé AOP Corbières, Languedoc-Roussillon, France

THE VINTAGE

The year of 2021 was marked by several climactic events which led to grapes that were long to mature, uneven enological levels, and a historically low harvest.

It all began with a dry winter which did not allow for the soil to regenerate. Then, in the end of March, a particularly hot period – the 31st of March the was the hottest recorded since the same day in 1900. These unusually high temperatures, which favored premature blossoms, were suddenly cut short in the night of April 7th to 8th when a massive frost hit the whole region and a large part of the country. Temperatures plummeted to -7° to -8° for several hours. A large part of our vineyards suffered. Not only did we lose three quarters of the years harvest, but the first regrowth took over a month to appear on some of the affected areas.

The summer was cool and very dry.

The months of June, July and the beginning of August were marked by an absence of thunderstorms and insignificant rainfall.

The grapes that did finally ripen were of good quality.

Considering the late blossoming, the ripening was logically later than in 2020.

Again, we had to draw upon our know how and wait for the ideal moment to harvest – letting the grapes reach optimal maturity without too much risk of capricious weather.

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 appellation: Corbières and Minervois. Its remarkable range of terroirs allows for the elaboration of unique, full, and complex wines.

Since 2010, our vineyards have been awarded the AB label certified by ECOCERT as well as the European Bio logo.

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.

AGEING

Maturing on lees with regular stirring.

VARIETALS

13,5 % VOL.

Grenache noir 50%, Mourvèdre 30%, Syrah 15%, Cinsault 5%

SERVING

Service temperature between 8 et 10°C.

Château
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Château de Sérame
Château de Sérame, 11200 LÉZIGNAN-CORBIÈRES
Tel. (+33) 04 68 33 32 22 - contact@familledexea.fr
www.familledexea.fr

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



AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Deep pink with a hint of rosewood.

The nose is complex and elegant. The Scent of candied lemons is enhanced by a hint of refreshing mint.

Round and balanced on the palate with notes of wild cranberries. The presence of some fine tannins ensures that it can accompany the great dishes of our 'gastronomie.'

REVIEWS AND AWARDS



Argent

Challenge Millésime Bio 2023

"La robe du rosé 2022 se pare de reflets rappelant la mangue. Le nez s'ouvre sur des notes de fruit de la passion, florales, et une sensation de fraîcheur iodée qui se poursuivent en bouche ronde, aux saveurs de grenade. La finale délicatement acidulée donne envie de claquer la langue."

Valérie Faust, 3 Etoiles

Le Monde

"Avec une jolie étiquette ornée d'oiseaux et une couleur scintillante de grenadine diluée, ce rosé se pare de charmants atours.

Mais ce sont surtout ses beaux arômes, expressifs et élégants, son attaque en bouche souple qui se redresse avec de la matière et de la longueur qui nous convainquent. Une très belle réalisation qui se prêtera à toutes les envies, apéritif ou repas d'été en finesse."

Le Monde

