



**Domaine Robert Sérol
Côte Roannaise**

**Loire
Renaion**



**farming : certified “agriculture raisonnée” / terra vitis
total vineyard area : 24 hectares
principal soil type : sand over granite base
varietal : viognier, gamay saint romain
total annual production : 165000 bottles
harvest : manual**

overview

Drive about 50 km west of Lyon in southeastern France and you cross the Loire River and enter the city of Roanne. Continue due west another 10 km and you climb toward the picturesque town of Renaion and the center of one of the Loire’s least known wine appellations, the **Côte Roannaise**, and one of it’s youngest as well, awarded AC status in 1994.

It is here, looking down over the great plains to the east, that one finds the family domaine of Robert Sérol, passed from father to son through 5 generations and dating back to the 18th century. While it is patriarch Robert who began to bottle on the estate for the first time in 1971 and created the domaine in its current configuration and who can still be found among the vines or in the *cuvérie*, as the workload demands, it is son Stéphane who has taken over the management of these 20 hectares of vines, ranging from 5 to 80 years, since 2000.

The production here is entirely devoted to Gamay Saint Romain, issued from a variety of high elevation parcels and exposures, and as a result of the great foresight of high density plantings, 9000 vines per hectare, comparable to those found in Burgundy, the domaine is able to keep yields per vine low and quality very high. It’s a vineyard management philosophy that encourages vines to grow their root systems deep as vine competes with vine for limited water and nutrients and the character of the fruit is driven more by what is found in the subsoil. Since 2005 the domaine is certified by **Terra Vitis** as practicing **agriculture raisonnée** in accord with the regulations set out by that organization to bring integration between all the actors in the viticultural environment, man, plant, soil, flora, fauna and countryside.

In the cellar, Stéphane has built on the successes of his father and continues to push quality ever higher. All the parcels are now vinified separately in cement tanks which allows for the greatest expression of each individual parcel and control over crafting individual cuvées. Employing only native yeasts, fermentations are done by whole cluster entirely, allowing for a cooler fermentation temperature which preserves fresh fruit flavors and adds a thread of spice that weaves through all of their cuvées. The wines crafted at the Sérol domaine capture all of the charming pleasures of the Gamay fruit and set the standard for what the wines from this little know appellation are capable of achieving.



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vinification and aging :

- vinifications by parcel
- whole cluster fermentations by carbonic maceration in enamel lined concrete tanks with some *remontage* as desired by the vintage
- temperature control during fermentation between 22° and 30°C to preserve freshness
- aging on fine lees in tank
- light fining and filtration
- wines bottled in the spring following the vintage

côte roannaise, les vieilles vignes

annual production 45000 bottles

gamay saint romain

Issued from 6 separate parcels exposed toward the east, southeast and south. Sandy topsoil over granitic base. Vines average 40 years and yields are kept to 45 hl/ha. The wine is fermented in tank by whole cluster fermentation, semi-carbonic maceration, which introduces some measure of oxygen into the tank and pumping over, all permitting the best elaboration of vibrant fruit flavors, expression of *terroir* and wines which are soft in their tannic structure. Aged for 6 months in tank, racked twice before a light filtration and bottling at the domaine.