

# La Sérine 2018

## Côte Rôtie

Production of La Serine is erratic, which makes it rare and high quality. Syrah features in the blend of this intense and complex cuvée with a mineral character and fruity notes.

### VINIFICATION

Total de-stemming - long maceration of 25 to 35 days in open tanks with daily pigeage - temperature control by sheet - Natural yeast.

### AGEING

12 months in demi-muids (600 litres) and 300 litre barrels.

### TASTING NOTES

Appearance : Very deep purple ruby.

Nose : Very intense and complex. Harmony: it is difficult to identify which is more dominant of the mineral characters, the fruity notes or the floral notes.

Palate : Very bold, mineral with a surprising freshness with fine and crisp tannins - apricot notes of Viognier.

### GRAPE VARIETIES

Syrah, Viognier



### APPELLATION

Côte Rôtie

### SOIL

Granite and gneiss  
arenas

