



ST PIERRE DE SERJAC SYRAH

GRAPE VARIETY

Syrah 100%

APPELLATION

IGP Pays d'Oc

Red

SOIL

Limestone clay

The estate of the Château St Pierre de Serjac rises on a 80 hectares domain and enjoys an impregnable panoramic view on the vineyards, olive trees and surrounding woods.

A perfect combination of an intimate place, a casual chic atmosphere, the authenticity of a vineyard with the service and confort of a luxury hôtel.

TERROIR

The vineyard offers a wide variety of pedoclimatic situations, from sandy clay and limestone soils to acidic pebbles. In such soils, the water reserve is low, ensuring water stress that leads to excellent maturities.

VINIFICATION

The grapes are put into vats after crushing and destemming. Long macerations with punching down and temperature regulation allow us to extract as much fruit as possible from the grapes.

TASTING NOTES

The color is bright and velvety with nice purple hints. The nose reveals notes of small red berries, blackcurrant and liquorice. In mouth this is a rich and full bodied red wine with blackcurrant fruit, chocolate and pepper aromas.

SOMMELIER'S ADVICE

Wine & food pairing: barbecued meat dishes, stews, pasta or cheeses.

Serving temperature :16-18°C

Aging potential : Up to 2 years



A NURSERY OF GRAPE VARIETALS

BONFILS
VINS & CHÂTEAUX
1870