



ST PIERRE DE SERJAC PINOT

GRAPE VARIETY

Pinot Noir 80%, Grenache Noir 20%

APPELLATION

IGP Pays d'Oc
Rosé

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 harvested at night or in the small hours of the morning to ensure that they remain as cool as possible to retain all their precious aromas.

After de-stemming they are gently pressed in a pneumatic press.

Alcoholic fermentation lasts a minimum of 2 weeks at around 16°, and the final blending takes place in December.

TASTING NOTES

This rosé boasts a luscious pink color. The nose offers notes of raspberries, cherries. The mouth is rich and gives a nice balance between well-matured acidity and freshness.

SOMMELIER'S ADVICE

Wine & food pairing : as an aperitif (tapenade, aubergine caviar,...), pasta with pistou, stuffed squid, pizza marguerita, shellfish a la plancha, fruit-based desserts

Serving temperature :10-12°C

Aging potential : Up to 2 years



A NURSERY OF GRAPE VARIETALS
