



ST PIERRE DE SERJAC SYRAH

GRAPE VARIETY

Syrah

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



ST PIERRE DE SERJAC CHARDONNAY

GRAPE VARIETY

Chardonnay

APPELLATION

IGP Pays d'Oc

White

SOIL

Limestone clay

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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 early hours of the morning to keep them as cool as possible for the maximum preservation of aromas. The grapes are de-stemmed then gently pneumatically pressed.

The must is cooled for 48 hours to clarify the juice, then it is fermented for a minimum of 2 weeks at around 16°.

The wine is matured on its lees and stirred regularly for greater complexity. Final blending takes place in mid-January.

TASTING NOTES

A light gold colour with green tints. The nose reveals soft aromas of quince, honey and spice combined with fresher aromas of citrus fruit. Fine and elegant. The mouth is fleshy and fresh.

Aromas of white fruit appear beside more original ones such as mango and ginger.

SOMMELIER'S ADVICE

Wine & Food pairing: aperitive, this wine will go particularly well with modern cuisine, fish and sweet sour dishes.

Serving temperature: 10-12°C

Aging potential : Up to → 2 years



A NURSERY OF GRAPE VARIETALS



ST PIERRE DE SERJAC PINOT

GRAPE VARIETY

Pinot

APPELLATION

IGP Pays d'Oc

Rosé

SOIL

Limestone clay

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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: tapas, pizza or just for instant pleasure.

Serving temperature : 10-12°C

Aging potential : Up to → 2 years



A NURSERY OF GRAPE VARIETALS

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