

# DOMAINE SERGUIER

## 2019 - CHÂTEAUNEUF DU PAPE Révélation



The Serguier estate was established in the late 19th century by Hippolyte Serguier who later passed it on to his sons, one of whom was Gaston Serguier. It later passed to Gaston's grandson. Daniel took over the estate in 1997. Historically made up of 6.5 hectares of vines across almost 14 plots in the Châteauneuf du Pape AOC, the Serguier estate cultivates a mosaic of terroirs which provides a rich source of inspiration. The acquisition of vines in the Côtes du Rhône and Lirac appellations extended the vineyard, taking the area of the estate to 12 hectares. All members of the family are involved in this new project, creating wines which reflect our traditions. We produce powerful reds on the galets roulés of Les Terres Blanches. At Le Pointu, we make more delicate reds.



90% Grenache  
5% Mourvèdre  
4% Syrah &  
Cinsault  
1% White grape



64°F  
18°C



2023-45



95 years old



Organic



- 20 hl/ha

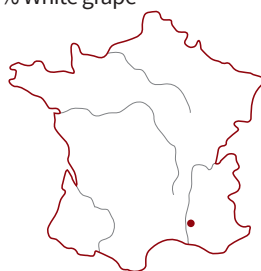
### TERROIR

**VINEYARD :** 7 hectares

**LOCATION :** Nested at 100 meters, on the Pialons plot

**SOIL :** The soil consisted by subsoil with clay and limestone

**EXPOSURE :** South facing



### WINEMAKING

**HARVEST :** The grapes are gathered by hand, sorted in the vineyards and transported in boxes of 30 kg.

**VINIFICATION :** 90% of the grapes are destemmed

**FERMENTATION :** Then the grapes are put into vats for alcoholic fermentation lasting 4 weeks. Aromas and tannins are extracted by pigeage (punching of the cap). After pneumatic pressing and racking, the wine goes into tank to undergo malolactic fermentation

**MATURATION :** The wine finally goes into barrel at the end of January or in early February for a minimum of 14 months ageing.

### TASTING NOTES



Strong ruby hue with some purple tints



Dark fruit with touch of smoke



Volume & density supported by coated tannins. Light toasted aromas

### FOOD PAIRING

Ribs of beef

Lamb stew with thyme

Mont d'Or cheese fondue