

Story

Located in the Meridional part of the Côtes du Rhône, just in front of Châteauneuf du Pape, this old estate has been in the same family for 6 generations. Today, Marc Serguier, his wife and his son Nicolas are working all together on the 30 ha vineyard, producing AOP Côtes du Rhone.

Nicolas, representing the new generation, started the conversion toward organic farming, eliminating chemical inputs and favoring more natural techniques, the refrains of a work philosophy cultivated and enriched over the years.

Farming philosophy : Organic (certification in 2023)

« Beauchamp » is the locality where the plot is planted.

Vineyard Information

Grape varieties : 80% Grenache, 20% Syrah

Plot Size : 2,5 Ha (6 acres)

Average age of the vines : 55-65 years

All facing

Elevation : 105m

Soils : Sandy,clay-limestone , rolled pebbles at the top of the plot

FARMING PRACTICES

- Training method : Gobelet and Cordon de Royat
- Covered crops in the vineyard (Every 3 rows : 1 row of clover, the 2 others of vesce flower) : to fix nitrogen and enrich the soil
- No herbicide or synthetic inputs
- Essential oils (Orange Peel) against vine diseases (Mildiou)

Winemaking

- Hand-picked grapes and mechanical harvest / Destemmed (100%)
- Indigenous and selected yeasts
- Fermentation : Temperature-controlled stainless-steel tank / 25 days & Malolactic fermentation
- Maceration technique : pump-overs 3 times a day (extraction of tannins, colors and aromas/ slightly ventilate the wine)
- Pneumatic press
- Blend after pressing
- Aging : 18 months in concrete tanks
- Fined : No
- Filtration : tangential
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

A very ripe and rich nose with plums and mixed red and dark berries on offer. The palate has tangy, vibrant raspberries for a fresh and souple style.

