

Domaine Les Sérines d'Or

VITIS VIENNA
VINEYARD

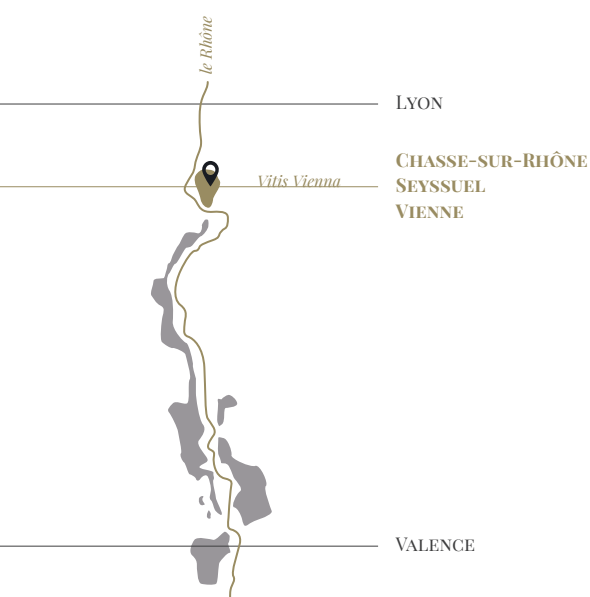


‘Our passion: bringing a new wine into existence every year, in a unique terroir inherited from antiquity...’

The viticole project was born in 2000 with the opportunity to acquire land from family and various neighbours. Jérôme, a fruit producer, wanted to produce grapes and sell it to winemakers. Damien offered to push the process further and turn the

grapes into wine. Naturally, the idea of growing and marketing directly came to them as soon as they founded their company Les Serines d'Or.

Their two main Seyssuel cuvées are red wines: *EncOr* and *Serines d'Or*. However, new white, rosé or red cuvées are born every year, and they are available for tasting at the estate...



📍 45 CHEMIN DES TUILIÈRES
38200 SEYSSUEL

+33 (0)4 74 54 00 04
jeromeogier@voila.fr | damien.robelet@orange.fr
www.domainelesserinesdor.com

WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

ENCOR

The vines

Variety

100% Syrah

Terroir

Seyssuel, south/southwest facing schist soils benefitting from the Rhône microclimate

Viticulture

Sustainable insecticide free vineyard management

Yield

35 hL/ha (plant density between 4,500 and 9,000 vine stocks/ha)

Harvesting

Green harvesting, selective picking of the berries on the vine, collected in 10 kg crates

At the winery

Vinification

100% destemming, long temperature-controlled maceration with indigenous yeasts

Maturation

14 months in casks (French oak)

Aging potential

5 to 7 years



red wine

SERINES D'OR

The vines

Variety

100% Syrah

Terroir

Seyssuel, south/southwest facing schist soils benefitting from the Rhône microclimate

Viticulture

Sustainable insecticide free vineyard management

Yield

19 hL/ha (plant density 9,000 stocks/ha)

Harvesting

Green harvesting, selective picking of berries on the vine, collected in 10 kg crates

At the winery

Vinification

100% destemming, long temperature-controlled maceration with indigenous yeasts

Maturation

30 months in casks (French oak)

Aging potential

Can be enjoyed for the primary aromas for the first 5 years or for the secondary aromas up to 10 years or more



red wine

JAD'OR

The vines

Variety

100% Viognier

Terroir

Southwest facing schist soils, Rhône microclimate

Viticulture

Sustainable insecticide free vineyard management

Yield

45 hL/ha (density 9,000 stocks/ha)

Harvesting

Green harvesting, selective picking of berries on the vine, collected in 10 kg crates

At the winery

Vinification

Direct pressing, natural cold settling, alcoholic and malolactic fermentation in casks with indigenous yeasts

Maturation

10 months in French oak barrels on fine lees, stirred once a month

Aging potential

To be enjoyed young for its primary aromas, up to 3 or 4 years



white wine