

# Domaine Les Sérines d'Or

VITIS VIENNA  
VINEYARD

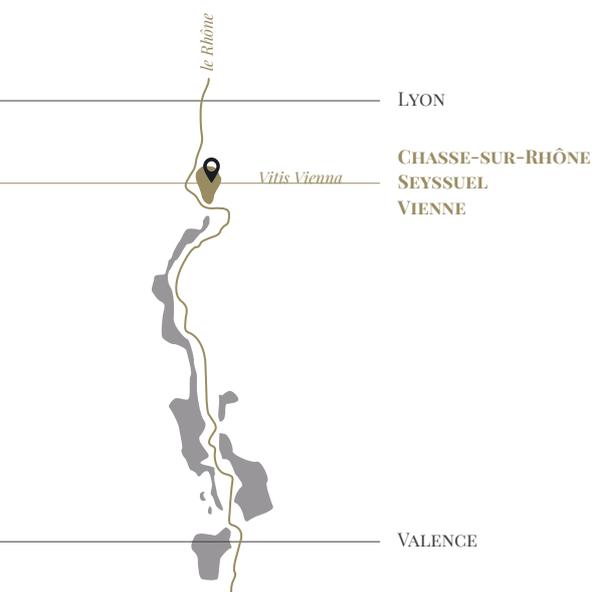


*‘Our passion: bringing a new wine into existence every year, in a unique terroir inherited from antiquity...’*

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...



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## WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

## ENCOR

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### *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



red wine

## SERINES D'OR

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### *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

## JAD'OR

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### *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