



# PDO RED CAIRANNE 2022

## RESURGENCE

Name : Château de SERRE-BLANC

Designation : Organic wine, Ecocert FR-BIO-01 certified

Blend : Grenache noir, syrah, mourvèdre

Ingredients list : Grape and sulphites

Type of land : Pebbles, calcareous gravel and beige and red marly banks

Harvest : By hand

Vinification and aging : Concrete tank and 18 months of aging in oak barrels

Alcool : 14% vol

Specifics: This cuvée is carefully numbered from [1 to 5,817 bottles](#), a testament to its quality. The producer focuses on the meticulous selection of grapes rather than on high yields.

Tasting: This wine reveals a deep garnet color with violet highlights, dense and brilliant, indicating excellent concentration. On the nose, it captivates with its intensity and complexity, opening with ripe black fruit aromas such as blackberry and blackcurrant, accompanied by spicy notes of black pepper and licorice, as well as elegant oaky nuances of vanilla, coffee, and toast. As it opens up, hints of garrigue, dark chocolate, and leather add further depth to the bouquet.

On the palate, the attack is broad and velvety, delivering controlled power with a generous and structured body. The tannins are present yet perfectly integrated, offering a silky texture, while the oak aging is seamlessly woven in, supporting the aromatic richness without overwhelming it.

The finish is long and complex, with lingering notes of cocoa, candied fruit, and a subtle smoky touch, providing a refined and lasting impression.

### Pairing suggestions

Roast milk-fed lamb with confit garlic cloves and violet mustard

Wild boar stew with morels and spiced red wine sauce

Aged Bleu de Gex with fig cream and toasted hazelnuts

Blackcurrant tartlet with caramelized hazelnuts

