



PLAN DE DIEU RED 2024

Name : Château de SERRE-BLANC

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

Blend : Grenache & Syrah

Ingredients list : Grape and sulphites

Type of land : Rolled pebbles, limestone gravel and clay

Harvest : By hand

Vinification and aging : Concrete tank

Alcohol : 14% vol

Tasting : This wine presents an intense garnet robe with violet highlights, clear and brilliant, indicating both concentration and youthful promise. On the nose, it unfolds a complex aromatic palette where ripe red and black fruits mingle with the characteristic spicy notes of the appellation, such as black pepper, thyme, and bay leaf. Hints of licorice and garrigue further enrich the bouquet, offering a refreshing aromatic lift.

On the palate, the attack is lively and dynamic, followed by a balanced and harmonious structure. The tannins are smooth and well-integrated, adding body without any heaviness. The balance between aromatic richness and freshness is remarkable, making this wine particularly enjoyable. The finish is long and spicy, ending on a subtly minty note that invites another sip.

Pairing suggestions :

Grilled ribeye steak with
black pepper and rosemary sauce

Roast guinea fowl with
prunes and bay leaf

Aged Comté cheese (18–24 months)

Fig and honey tart

Ratatouille

“A solid, compact wine that is densely fruited with aromas of cherries, mixed berries and wild herbs. Medium- to full-bodied with chalky tannins, it is Round with plenty of texture. Flavorful and peppery, it has a delicious finish with good length. From organically grown grapes. Drink now or hold.”



90/100

