

CHÂTEAU CLOS SERIC

Cuvée Ondine

de Stéphane Derenoncourt



BORDEAUX SUPERIEUR

ESTATE: Château Clos Séric has been a family estate for 4 generations taken over in 1994 by Gilles Nardou. The 2-hectare vineyard in the 1950s now extends over nearly 13 hectares planted on the hillsides south of the Dordogne river, at the gates of Saint-Emilion. This property, worked in sustainable agriculture, benefits from an exceptional terroir of clay-limestone rumps, as well as modern facilities to ensure the respect of the grapes and its smooth evolution towards high quality wines.

SOIL: Clay-limestone

GRAPE VARIETIES: 75% Merlot, 25% Cabernet Franc

VINEGROWING: Conversion to certification for organic agriculture.

WINEMAKING: Traditional winemaking with control of the temperatures.

TASTING NOTES: Unveiling a deep purple red color, the nose is complex with ripe red fruits and empyreumatic notes. The palate is powerful, fleshy with a nice tension giving it a beautiful aromatic persistence.

“ Stéphane Derenoncourt: the most talented winemaker in the world ”

Wine Spectator

“Château Clos Séric - Cuvée Ondine” by Stéphane Derenoncourt has been created and crafted like an exceptional product based on the fundamental idea that a wine gets its richness and personality from the micro-terroir that it comes from. The parcel selection method takes into account the nature of the soil, the grape variety, the micro climate, the exposition to the sun, the dryness or humidity level of the soil and sub-soil. With the support of Stéphane Derenoncourt, the rising star of international winemaking consultants in Bordeaux, we have selected the best parcels and carefully aged the wines, in partnership with the growers and owners, we have created the final blends to give birth to premium wines characterized by their exquisite harmony.”

Patrick Bouey, Maison Bouey CEO

