

Domaine de Bonserine

AOP Côte-Rôtie

La Sarrasine



Our estate consists of one hectare of Condrieu and 11.5 hectares of Côte-Rôtie, all located on the most prestigious "lieux-dits" (named plots) of the two appellations:

Côte-Blonde, Côte-Brune, Les Moutonnes, La Viallière, Leyat, Le Champin, Fondjean, Planèze pour nos Côte-Rôtie et Les Eyguets, La Grande et Les Rivoires pour notre Condrieu.

Grape Varietals: 97% Serine (Syrah) and 3% Viognier (co-planted).

Average Age of Vines: 30 years.

Terroir: La Sarrasine is a blend from a selection of plots totaling 10.5 hectares. The soils are composed of mica-schist and gneiss.

Production: Between 15,000 and 25,000 bottles per year, depending on the vintage.

Harvest: 100% manual. For our 12.5 hectares, 40 people harvest for one month using 25kg crates to ensure total protection of the clusters. The grapes undergo three stages of selection in the vineyard and before entering the cellar.

In the Vineyard

The vines are trained on stakes (échalas) and managed using sustainable methods (compost manure, hand plowing, grass cover, green harvesting, etc.). One of our priorities is ensuring deep rooting into the bedrock to help the vines better resist dry periods and diseases.

Vinification & Aging

Vinification: Conducted in temperature-controlled stainless steel vats. Only indigenous yeasts are used. Lasting an average of three weeks, the team prioritizes remontage (pumping over) over délestage (rack and return) to favor the extraction of noble tannins.

Aging: 24 months in barrels, mostly demi-muids (60% new, 20% one-year-old, and 20% two-year-old barrels). Malolactic fermentation takes place in these same barrels.

Tasting Notes

Our Sarrasine offers a complete aromatic palette blending ripe black fruits, toast, and spices (black pepper, nutmeg, Ras El-Hanout) with varietal notes of violet. The palate is silky, dynamic, and elegant. Thanks to the very long aging process, the structure is enveloped, persistent, and delicate.

Food & Wine Pairings

La Sarrasine pairs perfectly with small feathered game (pigeon, woodcock, thrush), juicy grilled meats, holiday cuisine, and magnificent cheese platters.

