

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre White 2023



<i>Varietal</i>	Sauvignon Blanc
<i>Surface area</i>	11 ha
<i>Terroir</i>	1/3 calcareous clay, 1/3 siliceous clay, 1/3 sandy clay
<i>Exposure</i>	South-East
<i>Ageing</i>	36 years
<i>Culture</i>	Certified in organic farming from the 2023 vintage.
<i>Winemaking</i>	On the lees in temperature-controlled stainless steel tanks
<i>Cellaring</i>	3 to 5 years
<i>Tasting notes</i>	<p>Nose</p> <p>A first nose open to citrus fruits where the smells of grapefruit zest and orange zest accompanied by aniseed notes dominate. Allowed to breathe, the olfaction becomes more complex, offering scents of pear and mandarin.</p> <p>Mouth</p> <p>A supple attack opens onto a round, soft mouth. The pear is confirmed both on the aromatic perception but also on the texture perceived with these notes of pears in syrup. A crisp, well-balanced mouthfeel.</p>
<i>Food pairing</i>	Grilled oysters with butter sauce, Avocado and crab tartare, Orange guinea fowl.