domaine serge laloue

SANCERRE - CÔTES DE LA CHARITÉ



Technical sheet

Sancerre White 2025
Les Poitevinnes

Certifié par FR-BIO-01
AGRICULTURE FRANCE

Grape variety	Sauvignon Blanc
Surface area	0,60 ha
Terroir	Calcareous Clay
Exposure	South-East
Age of vines	43 years
Winemaking / Aging	On the lees for 10 months in concrete eggs and amphora.
Cellaring	5 years
Tasting notes	*Nose* Initially subtle, the nose opens up elegantly after a few moments of aeration. The bouquet unfolds with a floral note of white flowers, before giving way to stone fruits, carried by a dominant note of yellow peach. *Mouth* The attack is supple, opening up to a palate that combines generous body with a pleasant freshness. The palate is enveloped by aromas of vine peach, carried by a velvety texture reminiscent of fruit in syrup. The overall impression is very indulgent, lingering into a long and refreshing finish.
Food pairing	Scallop carpaccio with citrus, roasted cod steak, free-range chicken breast with mild curry and coconut milk