

domaine serge laloue \*

SANCERRE - CÔTES DE LA CHARITÉ



## Technical sheet

### Sancerre Red 2023



<i>Grape variety</i>	Pinot Noir
<i>Surface area</i>	0,40 ha
<i>Terroir</i>	Calcareous clay
<i>Exposure</i>	South-East
<i>Age of vines</i>	25 years
<i>Culture</i>	<b>Certified in organic farming</b>
<i>Winemaking / Aging</i>	Winemaking in whole harvests with punching down at the start of fermentation, numerous pumping overs. Aged for 18 months in 00-litre barrels and two 228-litre barrels
<i>Cellaring</i>	5 to 6 years
<i>Tasting notes</i>	<p><b>Nose</b> The nose is complex: aromas of cherry, kirsch on a bed of tapenade, and garrigue dominate. Mentholated notes and white lilac complete the bouquet. The aroma is fresh.</p> <p><b>Mouth</b> Supple on the attack, the palate offers rich texture with grainy and crisp tannins. Notes of praline and cherry are revealed, blended with spicy flavors. The aromatic finish reveals grilled and toasted notes that call for aging.</p>
<i>Food pairing</i>	Grilled red mullet with tapenade, marinated beef skewers with spices.