

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ

### Technical sheet

## Sancerre White 2022

### Silex



<i>Varietal</i>	Sauvignon Blanc
<i>Surface area</i>	3 ha
<i>Terroir</i>	Flint Clay
<i>Exposure</i>	South-East
<i>Ageing</i>	43 years
<i>Culture</i>	<b>Conversion to organic farming</b> , the first certified vintage will be 2023. HVE (High Environmental Value) certified since 2020.
<i>Winemaking</i>	On the lees for 10 months with occasional stirring
<i>Cellaring</i>	6 to 8 years
<i>Tasting notes</i>	<b>Nose</b> Expressive nose developing notes of ripe yellow fruits enhanced with a touch of cinnamon bringing a beautiful aromatic freshness. Smells of nettle flowers complete the olfaction and signify the terroir. <b>Mouth</b> Supple in attack, the mouth is round, oily. Citrus flavors fill the palate, bringing the expected freshness. The texture is grainy, crunchy with a long tangerine finish.
<i>Food pairing</i>	Royal sea bream tartare, Trout fillets in foil, Roasted guinea fowl with spices.