

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ



Technical sheet

Sancerre White 2022 Cuvée 1166

<i>Varietal</i>	Sauvignon Blanc
<i>Surface area</i>	0,22 ha
<i>Terroir</i>	Flint topsoil, Limestone subsoil
<i>Exposure</i>	South
<i>Ageing</i>	30 years
<i>Culture</i>	Conversion to organic farming , the first certified vintage will be 2023. HVE (High Environmental Value) certified since 2020.
<i>Winemaking</i>	On the lees for 11 months in 600-litre oak barrel
<i>Cellaring</i>	8 years
<i>Tasting notes</i>	Nose 1st nose with notes of fresh wood, pine cone. Allowed to aerate, the smells of yellow peach and apricot develop but the aging seems to dominate: decant to fully appreciate the fruity notes. Mouth Frank attack, the mouth is juicy, full supported by a nice acidity. The notes of fresh wood are confirmed in addition to the peach flavors in syrup. The palate is well structured with a finish of acacia flower.
<i>Food pairing</i>	Lamb shanks confit with oranges, Monkfish with curry and coconut milk, Cream-poached chicken.