

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

IGP Côtes de la Charité Rosé 2023



<i>Varietal</i>	Pinot Noir
<i>Surface area</i>	0,5 ha
<i>Terroir</i>	Calcareous Clay
<i>Exposure</i>	South-West
<i>Ageing</i>	22 years
<i>Culture</i>	Certified in organic farming from the 2023 vintage.
<i>Winemaking</i>	Press method, Aged 5 months on the lees
<i>Cellaring</i>	3 years
<i>Tasting notes</i>	Nose The olfaction is intense based on an amyl framework. Notes of fruit salads open up with aeration. Smells of peach, banana and even cherry are then mixed. Mouth The freshness is confirmed from the attack which opens onto a juicy mouth where the smells of peach syrup dominate. The whole offers a nice balance between acidity and sweetness.
<i>Food pairing</i>	Sea bream ceviche with citrus fruits, Tomato tartare, Aperitif.