

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

IGP Côtes de la Charité Red 2023



<i>Varietal</i>	Pinot Noir
<i>Surface area</i>	1,5 ha
<i>Terroir</i>	Calcareous Clay
<i>Exposure</i>	South-West
<i>Ageing</i>	25 years
<i>Culture</i>	Certified in organic farming from the 2023 vintage.
<i>Winemaking</i>	Winemaking with punch-down at the beginning of fermentation, cold pre-fermentation maceration. Aged in temperature-controlled stainless steel vats. Aged in temperature-controlled stainless steel vats.
<i>Cellaring</i>	2 years
<i>Tasting notes</i>	Nose Intense nose developing scents of red fruits, cherry in particular. Forest fruits complete the bouquet while providing a beautiful aromatic freshness. Mouth A measured tannin structure lets the roundness of the mouth express itself fully. Red fruits liven up the palate. The whole contributes to a feeling of lightness and indulgence.
<i>Food pairing</i>	Chicken liver terrine, Peach-glazed turkey leg, Roasted veal.