

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre White 2022

Les Poitevines



| | |
|----------------------|---|
| <i>Varietal</i> | Sauvignon Blanc |
| <i>Surface area</i> | 0,60 ha |
| <i>Terroir</i> | Calcareous Clay |
| <i>Exposure</i> | South-East |
| <i>Ageing</i> | 40 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 10 months in concrete eggs and amphora |
| <i>Cellaring</i> | 5 years |
| <i>Tasting notes</i> | Nose The first intense and fresh nose offers scents of exotic fruits, foliage, boxwood and grapefruit. Aeration reveals rich and spicy citrus scents offering opulence to the whole. A sappy, mineral undertone helps retain overall freshness. Mouth Textured and salivating, the palate offers a range of aromas of crunchy white fruits, citrus fruits and honeysuckle. The iodized finish ensures a good length. |
| <i>Food pairing</i> | Gilthead sea bream tartare, veal sweetbreads with ginger. |