

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ



### Technical sheet

## Sancerre White 2018

### Les Poitevannes

<i>Varietal</i>	Sauvignon Blanc
<i>Surface area</i>	0,55 ha
<i>Terroir</i>	Calcareous Clay
<i>Exposure</i>	South-East
<i>Ageing</i>	30-35 years
<i>Culture</i>	At the end of 2019, we embarked on the certification process in <b>organic farming</b> . This is a culmination, because for many years already, our cultural practices have evolved in this direction: tillage, no herbicide, grassing, sexual confusion...
<i>Winemaking</i>	On the lees for 10 months in oval concrete tanks
<i>Cellaring</i>	5 to 8 years
<i>Tasting notes</i>	<b>Nose</b> The nose opens slowly and then expresses notes of nuts. Subsequently, the nose offers us a whole set of fairly complex candied fruit notes. Grapes, mirabelle plums and peaches are part of this fruity bouquet. <b>Mouth</b> The attack is fresh and then we get a feeling of fat and oiliness on the mouth. This sensation brings fullness over the entire length of the mouth. aromas of candied fruit (mirabelle plum, apricot) remind us of the sensations of olfaction.
<i>Food pairing</i>	Lemon tart, white fish ceviche.