

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ



### Technical sheet

## Sancerre White 2019

### Les Poitevines

<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 first nose is discreet, it distills iodine notes. When aired, it opens onto liquorice, anise, mixed with mineral notes such as chalk. The nose then offers a more fruity profile: candied orange, orange zest. Mirabelle plums complete this fruity ensemble. <b>Mouth</b> Supple in the attack, the cuvée appears ample, round but without heaviness. A fine mineral frame brings it a fair freshness. Aromas of apricot, yellow fruit mousse enliven this covering texture. Beautiful bitters prolong these sensations.
<i>Food pairing</i>	Sole meuniere, skate wings with capers, blackberry pies.