

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre White 2023 Cuvée 1166



<i>Grape variety</i>	Sauvignon Blanc
<i>Surface area</i>	0,22 ha
<i>Terroir</i>	Flint topsoil, Limestone subsoil
<i>Exposure</i>	South
<i>Age of vines</i>	31 years
<i>Culture</i>	Certified in organic farming from the 2023 vintage.
<i>Winemaking / Aging</i>	On the lees for 11 months in 600-litre oak barrel
<i>Cellaring</i>	8 years
<i>Tasting notes</i>	<p>Nose</p> <p>The olfaction is intense from the opening, with scents of acacia flower and coconut but also notes of gingerbread. Fragrances of yellow fruits then take over.</p> <p>Mouth</p> <p>Ample and fresh from the attack, the palate reveals itself to be round and creamy, perfectly balanced by a beautiful saline acidity. The gingerbread notes are confirmed with a finish of citrus zest, offering pretty bitter notes.</p>
<i>Food pairing</i>	Cockles marinière with coconut milk and curry, Lobster medallion with avocado mousse, Duck breast with honey.