

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ

### Technical sheet

## Sancerre White 2024



<i>Cépage</i>	Sauvignon Blanc
<i>Superficie</i>	11 ha
<i>Terroir</i>	1/3 calcareous clay, 1/3 siliceous clay, 1/3 sandy clay
<i>Exposition</i>	South-East
<i>Age des vignes</i>	37 years
<i>Culture</i>	After obtaining organic certification in 2023, we unfortunately had to relinquish it due to adverse weather conditions. We remain committed to respecting the environment and practicing sustainable viticulture.
<i>Élevage</i>	On the lees in temperature-controlled stainless steel tanks
<i>Garde</i>	3 to 5 years
<i>Dégustation</i>	<b>Nose</b> An expressive nose from the first sip, revealing notes of orange and pear. The overall impression is elegant. Aniseed and peppery aromas complete the bouquet. <b>Mouth</b> The initial taste is crisp, followed by a rounded texture with luscious citrus flavors that fills the palate. Orange zest provides freshness and length on the palate with a pleasant, saline bitterness."
<i>Accord mets-vins</i>	Grilled sea bass, herb-roasted chicken.

