

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre White 2025



<i>Grape variety</i>	Sauvignon Blanc
<i>Surface area</i>	11 ha
<i>Terroir</i>	1/3 calcareous clay, 1/3 siliceous clay, 1/3 sandy clay
<i>Exposure</i>	South-East
<i>Age of vines</i>	38 years
<i>Winemaking / Aging</i>	On the lees in temperature-controlled stainless steel tanks
<i>Cellaring</i>	3 to 5 years
<i>Tasting notes</i>	Nose Expressive and elegant, the nose opens with fresh citrus and orange notes, then evolves into aromas of juicy pear and white peach. Mouth The supple attack gives way to a round and creamy palate. White fruit flavours unfold with finesse, supported by a delicately grainy texture reminiscent of pear flesh. The long, indulgent finish reveals beautiful notes of mirabelle plum.
<i>Food pairing</i>	Seafood platters, Bresse chicken supreme with cream and morel mushrooms, or a thin leek and fresh goat cheese tart.