

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ

### Technical sheet

## Sancerre Blanc 2022

### La Brillade



<i>Varietal</i>	Sauvignon Blanc
<i>Surface area</i>	0,40 ha
<i>Terroir</i>	Flint Clay
<i>Exposure</i>	East
<i>Ageing</i>	23 years
<i>Culture</i>	<b>Conversion to organic farming</b> , the first certified vintage will be 2023. HVE (High Environmental Value) certified since 2020.
<i>Winemaking</i>	1 year in stockinger vat, no filtration.
<i>Cellaring</i>	6 to 8 years
<i>Tasting notes</i>	<b>Nose</b> At the opening, it exalts aromas of breeding with notes of acacia flowers and gingerbread. Allowed to breathe, the nose gradually reveals more fruity fragrances where the scents of apricot, yellow peach and orange peel blend harmoniously.  <b>Mouth</b> A tangy freshness is expressed upon entry into the mouth. Floral (nettle flowers) and fruity notes with orange enliven the palate. The palate is juicy and crunchy. Saline finish with lovely bitter notes.
<i>Food pairing</i>	Skewered scallops, avocado ravioli with shrimp, turkey escalope with mushroom cream.