

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre Blanc 2023

La Brillade



<i>Grape variety</i>	Sauvignon Blanc
<i>Surface area</i>	0,40 ha
<i>Terroir</i>	Flint Clay
<i>Exposure</i>	East
<i>Age of vines</i>	24 years
<i>Culture</i>	Organic farming
<i>Winemaking / Aging</i>	1 year in 22 hl stockinger vat, no filtration.
<i>Cellaring</i>	6 to 8 years
<i>Tasting notes</i>	Nose The initial nose is discreet, developing aromas of fresh wood and nuts. Upon aeration, notes of lemon tart and meringue emerge, later giving way to aromas of candied apricot. Mouth Supple on the attack, the palate is textured and silky. Notes of custard and apricot pastry enliven the palate. A delicate tangy structure energizes the finish while maintaining a lovely freshness. The aromatic return is a mineral profile with iodine notes.
<i>Food pairing</i>	Sweetbreads in cream, turbot fillet in vanilla sauce.