

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>	Conversion to organic farming
<i>Winemaking / Aging</i>	1 year in stockinger vat, no filtration.
<i>Cellaring</i>	6 to 8 years
<i>Tasting notes</i>	<p>Nose</p> <p>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.</p> <p>Mouth</p> <p>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.</p>
<i>Food pairing</i>	Sweetbreads in cream, turbot fillet in vanilla sauce.