

domaine serge laloue ✱
SANCERRE - CÔTES DE LA CHARITÉ



Technical sheet

IGP Côtes de la Charité White 2022

<i>Varietal</i>	Chardonnay
<i>Surface area</i>	2,5 ha
<i>Terroir</i>	Calcareous Clay
<i>Exposure</i>	South-West
<i>Ageing</i>	24 years
<i>Culture</i>	For many years, our farming practices have evolved with respect for the environment : tillage, no herbicides, grass cover, sexual confusion... And in 2020 we were certified HVE (High Environmental Value) by the Ecocert organization.
<i>Winemaking</i>	On the lees for 10 months using 60% barrel ageing
<i>Cellaring</i>	3 years
<i>Tasting notes</i>	Nose Enveloping and rich the nose begins with complex floral scents as well as vanilla honey and nectarine syrup. Mineral and finely toasted scents are then superimposed accompanied by a brioche and milky base. Mouth All in lightness and roundness the mouth offers a beautiful reconstruction of the nose. Aromas of vanilla apricots, acacia, blond wood and toasted brioche follow one another. The finish ends on a sweet and enveloping touch.
<i>Food pairing</i>	Carpaccio of whiting. Butternut quinoa risotto.