

domaine serge laloue ✨

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

IGP Côtes de la Charité White 2023



<i>Grape variety</i>	Chardonnay
<i>Surface area</i>	2,5 ha
<i>Terroir</i>	Calcareous Clay
<i>Exposure</i>	South-West
<i>Age of vines</i>	25 years
<i>Culture</i>	Certified in organic farming from the 2023 vintage.
<i>Winemaking / Aging</i>	On the lees for 10 months using 40% barrel ageing.
<i>Cellaring</i>	3 years
<i>Tasting notes</i>	Nose The olfaction is intense from the opening, mixing floral notes and the smell of peanut butter. Notes of lemon complete the whole, bringing a nice touch of freshness. Mouth The mouth appears round, oily. The texture is delicious, oscillating between creaminess and freshness. The lemon aromas are confirmed, then giving way to a vanilla finish.
<i>Food pairing</i>	Oyster platter, grilled fish, chicken tagine with almonds.