

domaine serge laloue ✨

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

IGP Côtes de la Charité White 2024



<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>	26 years
<i>Winemaking / Aging</i>	On the lees for 12 months in 400-liters oak barrels.
<i>Cellaring</i>	3 years
<i>Tasting notes</i>	<p>Nose</p> <p>The initial aroma is subtle, revealing scents reminiscent of fresh butter. With aeration, floral and gingerbread notes develop. The aroma then expands to include notes of yellow fruits, particularly peach.</p> <p>Mouth</p> <p>The attack is direct and straightforward, then the palate gains depth and volume before stretching into a long finish carried by a pronounced freshness. Flavors of nuts and yellow fruit mousse enliven the palate.</p>
<i>Food pairing</i>	Veal with morels, Hazelnut and parmesan risotto.