

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

IGP Côtes de la Charité Rosé 2024



Grape variety

Pinot Noir

Surface area

0,5 ha

Terroir

Calcareous Clay

Exposure

South-West

Age of vines

22 years

Culture

Certified in organic farming from the 2023 vintage.

Winemaking / Aging

Press method, Aged 5 months on the lees

Cellaring

3 years

Tasting notes

Nose

The aroma is intense, based on an amyl structure. Notes of fruit salad open up upon aeration. Then, scents of peach and blood orange blend together.

Mouth

The freshness is confirmed from the attack which opens onto a juicy mouth where the smells of peach syrup dominate. The whole offers a nice balance between acidity and sweetness.

Food pairing

Sea bream ceviche with citrus fruits, Tomato tartare, Aperitif.

