

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ

### Technical sheet

## Sancerre White 2023

### Les Poitevines



<i>Grape variety</i>	Sauvignon Blanc
<i>Surface area</i>	0,80 ha
<i>Terroir</i>	Calcareous Clay
<i>Exposure</i>	South-East
<i>Age of vines</i>	41 years
<i>Culture</i>	<b>Certified in organic farming</b> from the 2023 vintage.
<i>Winemaking / Aging</i>	On the lees for 10 months in concrete eggs and amphora.
<i>Cellaring</i>	5 years
<i>Tasting notes</i>	<b>Nose</b> The first nose is discreet. It opens with aeration on a mineral profile combining smells of chalk and pottery. Floral (daisy) and fruity notes, where we find pear, complete and embellish the olfaction. <b>Mouth</b> Supple in attack, the mouth is round, crunchy. It has a grainy texture. The aromas of pear combined with those of vine peach fill the palate. The finish is saline with nice bitterness.
<i>Food pairing</i>	Seafood risotto, Roast veal with porcini mushrooms, Grilled chicken with asparagus.