

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre Rosé 2023



<i>Varietal</i>	Pinot Noir
<i>Surface area</i>	0,5 ha
<i>Terroir</i>	70% Sandy clay, 30% Siliceous clay
<i>Exposure</i>	South-East
<i>Ageing</i>	30 years
<i>Culture</i>	Certified in organic farming from the 2023 vintage.
<i>Winemaking</i>	Press method, Aged 5 months on the lees.
<i>Cellaring</i>	3 years
<i>Tasting notes</i>	Nose A first nose dominated by floral notes (white flowers, honey flowers), after aeration it reveals a fruity profile where raspberry and blood orange mingle. Mouth Supple on attack, the palate is ample, generous with a balance of sweetness. The olfaction of the nose is confirmed with a dominance of raspberry odors. Warm finish where the expected freshness is ensured by the fruity aroma.
<i>Food pairing</i>	Grilled tuna, Ratatouille, Strawberry or raspberry tart.