

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre Rosé 2024



<i>Grape variety</i>	Pinot Noir
<i>Surface area</i>	0,45 ha
<i>Terroir</i>	70% Sandy clay, 30% Siliceous clay
<i>Exposure</i>	South-East
<i>Age of vines</i>	30 years
<i>Culture</i>	Conversion to organic farming
<i>Winemaking / Aging</i>	Press method, Aged 5 months on the lees.
<i>Cellaring</i>	3 years
<i>Tasting notes</i>	Nose An initial nose dominated by floral notes (white flowers) as well as a small touch of spice (cinnamon), it reveals after aeration a fruity profile where floral background and fresh fruit mingle with the freshness of citrus fruits such as grapefruit. Mouth On the attack, the palate reveals itself to be delicate, marked by an elegant floral framework and a beautiful fruity liveliness. Citrus fruits, notably grapefruit, mingle with notes of rose petals and lilac. The finish is fresh, slightly mineral and prolongs a beautiful fruity persistence.
<i>Food pairing</i>	Sushi, Citrus Chicken, Grilled Shrimp, Lemon Meringue Pie

