

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>	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.
	<i>Mouth</i>
	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