

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ

### Technical sheet

## Sancerre Rouge 2021

### Les Rôties



<i>Varietal</i>	Pinot Noir
<i>Surface area</i>	0,5 ha
<i>Terroir</i>	Calcareous clay
<i>Exposure</i>	South-East
<i>Ageing</i>	40 years
<i>Culture</i>	<b>Conversion to organic farming</b> , the first certified vintage will be 2023. HVE (High Environmental Value) certified since 2020.
<i>Winemaking</i>	Vinification with punch-down at the beginning of fermentation, cold pre-fermentation maceration, 100% aged in 600-litre Oak barrel
<i>Cellaring</i>	5 years
<i>Tasting notes</i>	<b>Nose</b> A first nose dominated by notes of aging with smells of smoke and hazelnut. Allowed to breathe, the olfaction becomes more complex: liquorice and eucalyptus mingle with the scents of cherry and blueberry.  <b>Mouth</b> Supple on the attack, the palate reveals a velvety texture, supported by a fine acidity. The tannic charge is controlled, supple. Spicy, minty notes enliven the mouth and mingle with cherry flavors. The mouth offers a nice freshness.
<i>Food pairing</i>	Marinated chicken, Roast veal with olives, Filet mignon with Mirabelle plums.