

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ

### Technical sheet

## Sancerre Rouge 2022

### Les Rôties



<i>Grape variety</i>	Pinot Noir
<i>Surface area</i>	0,5 ha
<i>Terroir</i>	Calcareous clay
<i>Exposure</i>	South-East
<i>Age of vines</i>	41 years
<i>Culture</i>	<b>Conversion to organic farming</b> , the first certified vintage will be 2023.
<i>Winemaking / Aging</i>	Vinification with punch-down at the beginning of fermentation, cold pre-fermentation maceration, 100% aged in 600-litre Oak barrel
<i>Cellaring</i>	6 to 8 years
<i>Tasting notes</i>	<b>Nose</b> Expressive and complex nose which oscillates between violet, raspberry coulis and spicy, woody notes. All these smells intertwine without downtime.  <b>Mouth</b> Supple on attack, the palate is dense and generous. Chiseled tannins structure a mouth carried by a salivating acidity. Long aromatic return on the red fruit coulis.
<i>Food pairing</i>	Filet mignon with figs, prime rib, duck breasts with spices and chestnuts.