

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre Rouge 2023

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>	42 years
<i>Culture</i>	Conversion to organic farming , 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>	Nose Expressive nose developing notes of black cherry and blackcurrant coulis. Scents of tobacco leaf and cigar complete and complexify the olfaction. Mouth Supple on the attack, the palate is round and rich. Silky, melted tannins support a fresh and dense palate. Notes of blueberry and cherry in spirit dominate a palate that is very tactile.
<i>Food pairing</i>	Duck with cherries, grilled beef cheek.