

# domaine serge laloue ✱

## SANCERRE - CÔTES DE LA CHARITÉ

### Technical sheet

## Sancerre Red 2022



<i>Varietal</i>	Pinot Noir
<i>Surface area</i>	3 ha
<i>Terroir</i>	1/3 calcareous clay, 1/3 siliceous clay, 1/3 sandy clay
<i>Exposure</i>	South-East
<i>Ageing</i>	35 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. Aging for 12 months 50% in casks and 50% in 600 liter barrels.
<i>Cellaring</i>	5 to 8 years
<i>Tasting notes</i>	<b>Nose</b> The olfaction is intense revealing smells of strawberry, wild raspberry mixing the brightness of red fruits and the freshness of wild fruits. A nose for gluttony. <b>Mouth</b> The attack on the palate is supple. It opens with a beautiful tannic substance, without excess. The structure appears velvety, delicious. Red fruits dominate with a finish of a "cherry-praline" duo.
<i>Food pairing</i>	Pork terrine with parsley, Red tuna carpaccio, Veal paupiettes with prunes.