

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre Red 2023



<i>Grape variety</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>Age of vines</i>	36 years
<i>Culture</i>	Certified in organic farming
<i>Winemaking / Aging</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 6 years
<i>Tasting notes</i>	Nose First nose with notes of fresh hazelnut and pistachio. Allowed to breathe, it opens with scents of morello cherry and raspberry. The whole is completed by more floral scents reminiscent of violet but also by menthol nuances ensuring a beautiful aromatic freshness. Mouth The attack on the palate is supple. It opens with a round, creamy texture supported by pleasant tannins. Flavors of morello cherry and cherry brandy enliven the palate supported by a minty framework, ensuring a good balance of alcohol. Generous mouthfeel.
<i>Food pairing</i>	Chicken ballotine, Pork nuts with prunes, Morel risotto.