

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre Red 2024



<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>	37 years
<i>Culture</i>	After obtaining organic certification in 2023, we unfortunately had to relinquish it due to adverse weather conditions. We remain committed to respecting the environment and practicing sustainable viticulture.
<i>Winemaking / Aging</i>	Vinification with punch-down at the beginning of fermentation, cold pre-fermentation maceration. Aging for 12 months 40% in casks and 60% in 500 liter barrels.
<i>Cellaring</i>	5 to 6 years
<i>Tasting notes</i>	Nose An intense and refined nose, it blends notes of red fruits with cherry, morello cherry and smokier nuances. Mouth The palate is luscious, supported by supple, refined tannins. The aromas of the nose are confirmed with cherry and its pit. The finish offers praline and chocolate flavors.
<i>Food pairing</i>	Chicken ballotine, Pork nuts with prunes, Morel risotto.