

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre White 2023

Silex



<i>Grape variety</i>	Sauvignon Blanc
<i>Surface area</i>	3 ha
<i>Terroir</i>	Flint Clay
<i>Exposure</i>	South-East
<i>Age of vines</i>	44 years
<i>Culture</i>	Certified in organic farming from the 2023 vintage.
<i>Winemaking / Aging</i>	On the lees for 10 months with occasional stirring
<i>Cellaring</i>	6 to 8 years
<i>Tasting notes</i>	Nose Elegant nose, it offers a pure, mineral expression, where we find nettle flower and oyster shell. Peppery notes complete the olfaction, contributing to the aromatic freshness of the nose. Mouth Soft on the attack, it offers a texture that favorably lines the mouth. Notes of almond paste blend into scents of candied orange. Beautiful amplitude and length on a mineral profile illustrated by smells of graphite and slate.
<i>Food pairing</i>	Scallop carpaccio with lemon, White truffle risotto, Poultry marinated with candied lemons.