

domaine serge laloue *

SANCERRE - CÔTES DE LA CHARITÉ

Technical sheet

Sancerre White 2024 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>	45 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>	On the lees for 10 months with occasional stirring
<i>Cellaring</i>	6 to 8 years
<i>Tasting notes</i>	Nose Expressive from the first sip, the aroma takes you on a journey between nettle flower, lemon, and white pepper. Citrus notes then dominate, with orange pleasantly complementing the lemony notes. Mouth Frank on the attack, the palate is fleshy, juicy, and well-balanced, with a fine acidity running throughout. Mineryality is the guiding thread of this cuvée, with a long finish of lemon zest and a saline note.
<i>Food pairing</i>	White asparagus with mousseline sauce, Sea bream ceviche with citrus fruits, Grilled prawns.