

# 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>	<p><b>Nose</b></p> <p>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.</p> <p><b>Mouth</b></p> <p>Frank on the attack, the palate is fleshy, juicy, and well-balanced, with a fine acidity running throughout. Minerality is the guiding thread of this cuvée, with a long finish of lemon zest and a saline note.</p>
<i>Food pairing</i>	White asparagus with mousseline sauce, Sea bream ceviche with citrus fruits, Grilled prawns.