

domaine serge laloue ✱

SANCERRE - CÔTES DE LA CHARITÉ



Technical sheet

Sancerre White 2021

Les Poitevines

<i>Varietal</i>	Sauvignon Blanc
<i>Surface area</i>	0,60 ha
<i>Terroir</i>	Calcareous Clay
<i>Exposure</i>	South-East
<i>Ageing</i>	30-35 years
<i>Culture</i>	For many years, our farming practices have evolved with respect for the environment : tillage, no herbicides, grass cover, sexual confusion... And in 2020 we were certified HVE (High Environmental Value) by the Ecocert organization.
<i>Winemaking</i>	On the lees for 10 months in oval concrete tanks and amphora
<i>Cellaring</i>	5 to 8 years
<i>Tasting notes</i>	Nose The olfaction is intense from the opening, mixing notes of tomato leaves, spices and lime. Allowed to breathe, the scents of mandarin dominate with complementary chalky notes. Mouth Frank in attack, the mouth is crunchy, balanced by a nice freshness. The lemony notes are confirmed to give way to flavors of orange, mandarin. The mouth is juicy, fresh. The mandarin provides the bitterness necessary to ensure length and salinity.
<i>Food pairing</i>	Gilthead sea bream tartare, veal sweetbreads with ginger.