

Domaine
Serge Dagueneau
&
Filles

Pouilly-Sur-Loire, France



Les Montées
de Saint Lay
PINOT NOIR 2014
IGP CÔTES DE LA CHARITÉ

BCLS Retail \$24.99

+528869

Wholesale \$21.70

90 points Winescores.ca

“Youthful, floral, charming. Made from 20 and 40-year-old Pinot Noir vines from the village of St Lay just south of Pouilly-sur-Loire, this fresh Pinot is a pretty ruby hue with notes of red berries, earthy minerality, white pepper and mixed fine spices, leather and violets. The entry is silky then it becomes more textural. The fruit (notably cherry) plays second fiddle to tealeaf and fine spice flavours. It is tangy all around but overall tightly wound and still youthful. Decanting recommended and a slight chill in the fridge is beneficial.”

Delicious. Pair with: lamb, soft-medium cheeses, salmon, wild mushroom risotto, white meats.

— Wine Scores / D. Van Mulligen- March 2015

In the clay-chalk soils of St. Lay in the Loire Valley south of Pouilly-sur-Loire, magnificent Pinot Noir is grown. The 2014 vintage was hand-harvested, selected, destemmed, fermented up to 15 days, then matured in oak barrels for 10 months to achieve complexity and balance.

Rich aromas of cherry and spice lead to pleasant fruitiness, then more subtle, complex interminglings of Morello cherry and blackcurrant, with roasted, slightly spicy nuances and a touch of minerality on the palate. As with the other wines of Serge Dagueneau, it displays long length and superb balance. **An absolute treat with red meats, lamb and cheeses.**

Technical Data

Pinot Noir 100%

Age of Vines: a mix of 20 and 40 year-old (35 hl/ha yield of total prod 0.8 ha)

Vinification: hand-harvested and selected, macerated/fermented for 10 to 15 days, then matured in (old French) oak barrels for 10 to 12 months.

Acidity: 4 T.A.

Ageing Potential: 3-5 years.

Soil: Chalky clay with ferruginous traces.

12.8% alc./vol.

Case 12 x 750 ml



Choice Import Agencies



+528869