

Domaine
Serge Dagueneau
&
Filles

Pouilly-Sur-Loire, France



Les Montées
de Saint Lay
PINOT NOIR 2015
IGP CÔTES DE LA CHARITÉ

BC Hosp \$24.99

+528869

Wholesale \$21.70 (SPEC)



pts Gilbert & Gaillard
Gold Medal 2017



Gold Medal
Concours des Vignerons
Indépendants 2017

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: 3.9

Ageing Potential: 3-5 years.

Soil: Chalky clay with ferruginous traces.

13.3% alc./vol.

Case 12 x 750 ml



Choice Import Agencies



+528869