

Domaine  
Serge Dagueneau  
&  
Filles

Pouilly-Sur-Loire, France



*Les Montées*  
*de Saint Lay*  
**PINOT NOIR 2019-20**  
IGP CÔTES DE LA CHARITÉ

+528869 BC Wholesale \$24.99 (SPEC) BC Hosp/Retail \$32.99



*Gold Medal Gilbert & Gaillard (2019)*

*Gold Medal Gilbert & Gaillard (2020)*



*“Ruby red color, purple reflections. Nose of red fruits (cherry), touches of cut hay and pepper. Lively palate with spicy and fresh tones, on fruit. To be kept in the cellar for a few years. Serve on a charcuterie and cheese platter.” —Gilbert & Gaillard, 2021 (2019 Vintage)*

*“Medium intensity garnet color. Inviting nose opening with notes of very ripe cherry. The palate seduces with its lightness, its fine and polished texture, its freshness. A very pleasant Pinot Noir to enjoy with poultry.” —Gilbert & Gaillard, 2023 (2020 Vintage)*

In the clay-chalk soils of St. Lay in the Loire Valley south of Pouilly-sur-Loire, magnificent Pinot Noir is grown. Hand-harvested and 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, smoked salmon lox 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% alc./vol.

Case 12 x 750 ml



*Choice Import Agencies*

+528869