

Domaine
Serge Dagueneau
&
Filles

Pouilly-Sur-Loire, France



Les Montées
de Saint Lay
PINOT NOIR 2013
IGP CÔTES DE LA CHARITÉ

BCLS Retail \$24.99

+528869

Wholesale \$21.70

90 points Winescores.ca

“Harmonious, 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 will charm your socks off.

Expect aromas of raspberry and red cherries, rose petals, vanilla, sweet spices, pipe tobacco and rainforest floor. It follows up with tangy red fruit on the palate alongside fine, peppery spices, earth, leather and tealeaf on the finish. A bit more textural than 2012’s silky version but overall harmonious and bright.

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

— Wine Scores / D. Van Mulligen- October 2015

In the clay-chalk soils of St. Lay in the Loire Valley south of **Pouilly-sur-Loire**, magnificent Pinot Noir is grown. The 2012 vintage was hand-harvested, selected, destemmed, fermented up to 15 days, then matured in oak barrels for 10 months to achieve complexity and balance.

David Schildknecht/Robert Parker declares the previous 2011 vintage as a “... *luscious profusion of cherry accompanied by hints of almond extract, floral perfume, and wood spice ... lovely*”, with an 89-point rating.

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



+528869

 *Choice Import Agencies*