

Domaine  
Serge Dagueneau  
&  
Filles

Pouilly-Sur-Loire, France



*Les Montées  
de Saint Lay*  
**PINOT NOIR 2018**  
IGP CÔTES DE LA CHARITÉ

+528869 BC Wholesale \$21.01 (SPEC) BC Hosp/Retail \$26.99



pts Gilbert & Gaillard



Gold Medal

*“Beautiful deep hue with young ruby highlights. Very pleasant nose accented by ripe raspberry and redcurrant. Very compelling silky mouthfeel, full with virtually ideal balance. The same persistent aromas recur on the finish. Remarkable.”*

— Gilbert & Gaillard, 2020

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