DOMAINE ERIC LOUIS
Les Celliers de la Pauline
www.sancerre-ericlouis.com

# Sancerre AOP

## Robert Cantin

**2025: our own "Big Five"** The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance. Despite modest yields caused by spring "coulure" and summer drought, every step of the harvest took place under optimal conditions.
The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.
The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."

**Grape variety:** sauvignon blanc

**Terroir:** Our sauvignon blanc is settled on the south east of the Sancerre appellation and is grown on flinty ans chalky-clayey soils. Our plots spread over 3 areas : Thauvenay, Ménétréol sous Sancerre and Vinon.
Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2023, our wine-estates has obtained **AB** certification.

**Vinification & maturation:** We chose to harvest the grapes at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.
In order to optimize the quality of the crop, we keep our vines under constant observation : we limit our yields, start the harvest according to the maturity of each plot, hand-sort the grapes...
Grapes are slowly pressed to release of their aromas. Then, the juice undergoes alcoholic fermentation at a controlled temperature between 16°C to 21°C during 4 weeks. The wine is maturing on its fine lees in stainless steel tanks with nitrogen protection (to reduce sulphites) until the bottling is done at springtime.
**Ageing** The long ageing on fine lees gives the wine a greater finesse and more intense aromas.

**Tasting:** Delicacy and enticing bouquet...
Our Sancerre appears pale golden in colour with upfront citrus and tropical fruits aromas combined with minerality and hints on the nose. The palate is full, fresh and delicate with passionfruit and zesty lemon, somewhat chalky with a lively acidity, the finish is long with hints of stiny minerality.

**Service:** 10°C to 12°C
**Food pairing:** It can be sipped as an aperitif. Perfectly suited for seafood and fish dishes. Mixed salads are also a perfect match, particulary if the salad includes citrus fruits or goat cheese or chicken.
**Ageing potential:** 3 to 5 years depending on the vintage.

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