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

Pinot Noir VDF
Robert Cantin

The 2026 Vintage: A Historic Early Harvest with Echoes of 1976!
Some years make history, and 2026 is undoubtedly one of them. The accelerated growing cycle led to a particularly early harvest, with the start date set for August 17—a record in the recent history of the Sancerre appellation. A year reminiscent of the 1976 vintage, which was also marked by high temperatures and intense drought.
Despite difficult conditions for the vines, the occasional rains in late July and August provided much-needed relief to the vines and helped preserve the harvest's potential. In Quincy, our harvest began as early as August 19. In Sancerre, we chose to wait a few days, taking advantage of the thunderstorms to let nature finish its work and allow the grapes to reach their ideal balance: juicy berries, softened skins, and beautiful fruit expression.



Grape variety: 100% pinot noir.

Terroir: The vines are planted on clay-limestone soils ideal for pinot noir.

Vinification & maturation: Once the grapes have been picked, they are inspected and destemmed to remove any stems or any berries that are spoilt. Then, the pinot noir is conveyed to stainless steel tanks for a cold skin maceration. The vatting time is short to maximize the fruit and to obtain an easy drinking wine. Then, the juice undergoes an alcoholic fermentation during 2-3 weeks at a controlled temperature of between 18°C to 25°C.
After devatting and blending pressed juice and free-run juice, the wine rests in stainless steel tanks until the bottling is done at springtime.

Tasting: an elegant pinot noir...
It has a very beautiful ruby colour and a fine nose, with strong aromas of red fruits. This charming wine evokes a sensation of roundness and is full of fresh rasperry and strawberry flavours.

Service: 12°C to 14°C
Food pairing: This pinot noir is a « glou-glou wine to take as an appetizer. Light and elegant, it is a perfect wine for many types of dishes : white meats, charcuterie...
Ageing potential: 3 years depending on the vintage.

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