

ÉRIC LOUIS
Les Celliers de la Pauline



Chardonnay Vin de France Éric Louis

2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.



GRAPE VARIETY

100% chardonnay



TERROIR & FARMING

Our chardonnay blossoms on chalky-clay soils.



WINEMAKING

As soon as the grapes are picked, they are conveyed to the pneumatic press in order to preserve their aromatic potential. Then, we proceed to the cold settling and the alcoholic fermentation, which extends on 4 weeks in thermoregulated stainless steel tanks. Then, the wine ages on fine lees until springtime. We don't allow the malolactic fermentation to happen and we don't use any oak barrels because we want to preserve the freshness.



TASTING NOTES

Fresh and gourmand chardonnay...

With its magnificent subdued yellow colour with a subtle glint of green, this chardonnay is dominated by the aromas of fruits such as citrus, yellow fruits like peach and subtle hints of white flowers. The palate is wrapped, balanced and elegant combining with a zesty freshness.



WINE & FOOD

Serve between 10°C to 12°C

Food & Wine pairing : You can enjoy it by itself. It matches perfectly with fishes and poultry.

Aging potential : 2 years depending on the vintage.



Courtesy of BIVC