DOMAINE ERIC LOUIS
Les Celliers de la Pauline
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# Menetou-Salon
## AOP
## Éric Louis

## 2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality.
The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.

**Grape variety:** 100% sauvignon blanc

**Terroir:** The vines are planted on a terroir of kimmeridgian marls and limestones recognizable by its thousands of remains of small oyster shells commonly known as "chicken ears".

**Vinification & maturation:** The settling takes place statically and at a low temperature during 12 hours. As soon as the grapes arrive in the winery, they are delicately pressed. Then, the must is left to undergo the alcoholic fermentation in stainless steel tanks at a controlled temperature of between 18°C to 22°C to retain the grape's fruitiness. After a few rackings, the wine is then fined on lees, under nitrogen protection (to prevent sulphite's addition during the process), filtred and bottled.

**Tasting:** Suave and delicate ... This sauvignon blanc is fruity, well-balanced and offers beautiful notes of lemon zest associated with white flowers.
Good length.

**Service:** between 10°C to 12°C
**Food pairing:** It can be served on its own as an aperitif and will marry marvellously with oysters, sea food, fish and salads...
**Ageing potential:** 3 to 4 years depending on the vintage.