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

Quincy 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 grow on an ancient, gently rolling terrace of the Cher, composed of sand and gravels.

Vinification: The grapes are pressed immediatly after picking. After a cold settling, the alcoholic fermentation is carried out a controlled temperature from 18°C to 22 °C in thermoregulated stainless steel tanks.

Ageing The wine is ageing on its fine lees for a few months. In spring, the first bottling takes place under nitrogen protection to protect the wine and to reduce the adding of sulphites in our wines.

Tasting: Fleshy and elegant... The wine expresses notes of delicate citrus fruits associated with a subtle hint of white flowers. The palate is fruty, well-ballanced and offers a jucy frame, some tension, as well as a lot of gourmandise. You will have the impression of biting into a fresh grape.

Service: 10°C to 12°C

Food pairing: It balances nicely with shellfish, and seafood. It is also a perfect combination with goat cheese ans pairs well whith honey/nuts/almond based desserts.

Ageing potential: 3 years depending on the vintage.