

Sancerre "Pauline"

AOP

Éric Louis

2022 a vintage out of all our expectations - both rich and balanced!

The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



The story Pauline, the great grandmother, founded this wine-estate at the beginning of XIXth century and it seemed natural for us to pay a tribute to this energetic women full of enterprising spirit. It was for her that we created a « Sancerre vielles vignes » made in acacia and oak barrels, according to the tradition of the grand father, Paul Cantin, known as Robert. He was winemaker, storyteller and cooper and, as just after the war, the lack of certain woods compelled him to work some unusual materials. He fabricated acacia barrels for his own use. Being so enthusiastic about the wines raised this way, we choose to draw our inspiration from his story and gave birth to this cuvee dedicated to our ancestors and to your taste buds !



Grape variety 100% sauvignon blanc.



Terroir Pauline comes from our oldest vines rooted in a clay-limestone soil with plenty of siliceous conglomerates. 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.

Winemaking We chose to harvest the grapes early in the morning in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.

This cuvee comes from well-exposed and south-east facing slopes with low yield and a selection of the very ripest grapes. After a progressive and gentle pressing the juice raks for 12 hours in a cool vat (10°C to 12°C) to obtain clear juice without sulfites. The juice is then filled into acacia (30%) and oak barrels (70%) for the alcoholic fermentation. During this process, we practice lees stirring for 11 months in the barrels. Limited production : around 3,000 bottles per exceptionnal year.

Tasting notes Powerful and complex

Pauline offers a fine grain and elegance associated to acacia flowers, hints of almonds and quince. The bouquet is cunningly wooded, rich in fruit and full-bodied. Good length and persistense !

Serve between 12°C to 14°C

Wine & Food pairing This wonderful wine pairs well with the very finest dishes : foie gras, veal blanquette, noble fish or scallops...

Ageing potential 10 years depending on the vintage.

