



Sancerre 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: pinot noir



Terroir: Our Sancerre rosé is rooted in clay-limestone soils. 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. In 2023, our wine-estates has obtained **AB** certification.



Vinification & maturation: We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and control the oxidation of the fruit. Once the pinot noir is harvested, the rosé wine is obtained by direct pressing of the grapes, it gives a nice pale rosé. The resulting juice is clarified by cold static settling and no sulfites are added. Fermentation is then carried out in the same way as for the white wines at a controlled temperature of between 15°C and 20°C in stainless steel tanks during 3-4 weeks.



Tasting: Crunchy and delicate... It has a slightly salmon colour. The wine is gently fruity, with a full and round character. Peach and gooseberry are almost sweetened from its ripeness, giving a wine that feel dense and powerful.



Service: 10°C to 12°C

Food pairing: Great with summer dishes : grilled meats, salads... Perfect picnic wine ! It is also a good partner for asiatic cuisine and spicy dishes.

Ageing potential: 2 to 3 years depending on the vintage.

