



# Sancerre 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...



**Grape variety:** pinot noir



**Terroir:** It comes from pinot noir vines planted on 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, we obtained the AB certification.

**Vinification & maturation:** We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and to control the oxidation of fruits.

A cold pre-fermented maceration of 72 hours at 6°C takes place and encourages the extraction of colours and tannins. Afterwards, the wine ferments during 18 days from 18°C to 25° C. The « pigeage » and « remontage » (pumping-over) are carried out twice daily in order to extract the colour, tannins and intense aromas...

**Ageing:** A portion of the wine is aged in stainless steel tanks and the other portion in oak barrels (from the local forests of Tronçais and Bertranges) for 9 months where it undergoes its malolactic fermentation.

**Tasting :** A ruby full of fruits...

This wine displays a charming red ruby colour, clear and bright. Its nose is very typical of the pinot noir grape variety with notes of violet and spices. In the mouth it is powerful, well structured and reminds small red berries.

**Service:** 13°C to 15°C

**Food pairing:** Often served as the main wine during a meal, this red Sancerre could be amazing with during lunch or dinner, this red Sancerre could be amazing with fish, white meats and charcuteries. this is a wine that will be as happy in a picnic basket.

**Ageing potential:** 6 years depending on the vintage.

