



Sancerre AOP

Éric Louis

2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. Spared by spring frost and hailstorm, we got a full harvest. We don't like to say that a harvest was outstanding because the term "outstanding" is used so much that it almost loses its unusual character. However, the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



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.

