

ÉRIC LOUIS  
Les Celliers de la Pauline



# Menetou Salon Blanc AOP

## Éric Louis

### 2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.



### GRAPE VARIETY

100% sauvignon blanc



### TERROIR & FARMING

The vines are planted on a terroir of kimmeridgian marls and limestones recognizable by its thousands of remains of small oyster shells commonly known as "chicken ears".



### WINEMAKING

The settling takes place statically and at a low temperature during 12 hours.

As soon as the grapes arrive in the winery, they are delicately pressed. Then, the must is left to undergo the alcoholic fermentation in stainless steel tanks at a controlled temperature of between 18°C to 22°C to retain the grape's fruitiness.

After a few rackings, the wine is then fined on lees, under nitrogen protection (to prevent sulphite's addition during the process), filtered and bottled.



### TASTING NOTES

#### *Suave and delicate ...*

This sauvignon blanc is fruity, well-balanced and offers beautiful notes of lemon zest associated with white flowers.

Good length.



### FOOD & WINE

Serve between 10 ° C to 12 ° C

**Wine & Food pairing** : It can be served on its own as an aperitif and will marry marvellously with oysters, seafood, fish and salads...

**Aging potential** : 3 to 4 years depending on the vintage.



Courtesy of BIVC