

ÉRIC LOUIS
Les Celliers de la Pauline



Menetou Salon Blanc 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

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