



# Sancerre white

## « Pauline » Éric Louis

### 2019 vintage: the magic of years ending with a "9"...

Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. It has the reputation of being extremely fresh with a beautiful ripeness with a long maturity that reflects a great balance in the wine. 2019 will certainly be a vintage to age with its nice ripeness whilst preserving fresh acidity for the white, a full flavour and tannin ripeness in reds. We can sum up 2019 in one word : «sublime» !



### GRAPE VARIETY

100% sauvignon blanc



### A LITTLE STORY

Pauline, the great grandmother, founded this wine-estate at the beginning of XIX<sup>th</sup> century and it seemed natural for us to pay a tribute to this energetic women full of enterprising spirit. It was for her that we created a « Sancerre vieilles vignes » made in acacia and oak barrels, according to the tradition of the grand father, Paul Cantin, known as Robert. He was winemaker, storyteller and cooper and, as just after the war, the lack of certain woods compelled him to work some unusual materials. He fabricated acacia barrels for his own use. Being so enthusiastic about the wines raised this way, we choose to draw our inspiration from his story and gave birth to this cuvee dedicated to our ancestors and to your taste buds !



### TERROIR & FARMING

Pauline comes from our oldest vines rooted in a clay-limestone soil with plenty of siliceous conglomerates. 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 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

We are now converting in **organic practices under Ecorcert**.



### WINEMAKING

We chose to harvest the grapes at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.

This cuvee comes from well-exposed and south-east facing slopes with low yield and a selection of the very ripest grapes.

After a progressive and gentle pressing, the coarse sediment's are separated from the juice after the must has rested for 12 hours in a cooled down vat (10°C - 12°C) with no added sulfites.

The clear juice is then filled into acacia (30%) and oak barrels (70%) for the alcoholic fermentation.

During this process, the lees are stirred up from time to time. Then, the wine remains on the lees and matures in these barrels for 11 months.

Limited production : around 3,000 bottles per exceptionnal year.



### TASTING NOTES

#### *Powerful and complex*

Pauline offers a fine grain and elegance associated to acacia flowers, hints of almond and quince. The bouquet is cunningly wooded, rich in fruit and full-bodied. Good length and persistence !



### FOOD & WINE PAIRING

Serve between 12°C to 14°C

**Matching wine and food** : This wonderful wine pairs well with the very finest dishes : foie gras, veal blanquette, noble fish or scallops..

**Aging potential** : 10 years depending on the vintage.



Courtesy of BIVC