



Sancerre blanc AOP

« Cul de Loup » 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

THE STORY

This cuvee is made from a selected parcel called « Cul de Loup ». « Cul de Loup » means « wolf's bum » and the story tells that it is where the last wolf of Sancerre was seen.

Located on the south of Sancerre area, more precisely on the village of Thauvenay very close to the Loire river, the vines of this plot of 89 ares are taking root in the best chalky-limestone soils.

TERROIR & FARMING

Our sauvignon blanc is rooted in only chalky 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 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

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

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.

Immediately after they are harvested, the grapes are pressed with great care in order to extract all the aromatic power. The must undergoes a cold settling with no added sulphites.

Then, the alcoholic fermentation occurs in thermoregulated stainless steel tanks at a controlled temperature between 15°C to 18°C during 3-4 weeks.

The wine is racked off its sediments and impurities and rests on its fine lees with regular « bâtonnage » (lees stirring) in stainless steel tanks under nitrogen protection during 8 months to enhance the intensity, the depth and the finesse.



TASTING NOTES

A very delicate Sancerre...

The palate is intense and aromatic offering lemongrass, lime and green apple (Granny Smith).

The finish provides a fine tension, a beautiful acidulous frame and some chalkiness.

Remarkable length !



FOOD & WINE PAIRING

Serve between 10°C to 12°C

Wine & Food pairing : The complex subtlety of its aromas and its persistent finish make it a classy partner for grilled lobster, prawn, crayfish... (or more delicate preparations in white or creamy sauce, with or without mushrooms). Its crisp mineral side also makes it a wonderful accompaniment for the fresh sea taste of oysters.

Aging potential : 8 to 10 years depending on the vintage.



Courtesy of BIVC