



Sauvignon Vin de France 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

This Sauvignon blanc flourishes on a clay-limestone soil.



WINEMAKING

Once the grapes have been picked, they are conveyed to the winery for a gentle pressing. After a cold settling, the must is racked off its sediments and impurities and the alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks. Then, the wine rests on its fine lees to enhance the texture and the intensity of aromas. The first bottling takes place in spring after the clarification and stabilization operations.



TASTING NOTES

A pure Sauvignon...

Beautiful pale gold colour with emerald glints.
This charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruit.
It is a very refreshing wine.



WINE & FOOD

Serve between 10°C to 12°C

Food & Wine pairing : Sublime as an aperitif ! Try it with grilled fish or smoked salmon.

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC