



# Sancerre “Cul de Loup”

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...



**The story:** This cuvee is made from a selected parcel called « Cul de Loup ». It 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.



**Grape variety:** 100% sauvignon blanc.



**Terroir:** Chalky limestone soils.

**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.

**Ageing:** The wine is racked off its sediments and impurities and rest 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 !

**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 preparation 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.

**Ageing potential:** 8 to 10 years depending on the vintage.

