

DOMAINE DE LA PAULINE

SANCERRE

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Sancerre
APPELLATION SANCERRE CONTRÔLÉE

2014

MIS EN BOUTEILLE À LA PROPRIÉTÉ PAR
ERIC LOUIS
VIGNERON À THAUVENAY (CHER), FRANCE

Eric Louis' labels bear the name of his great-grandmother, Pauline, who established the family's reputation for quality wines all the way back in the 1860's. A little over a century later as Sancerre's popularity expanded beyond the bistros of Paris to foreign shores, Eric's father, Léon, married Eric's mom, Ginette, uniting the two family properties that would become Les Celliers de la Pauline. The 18-hectare domaine is located in the the village of Thauvenay-en-Sancerrois, one of the appellation's 14 communes, just across the bridge from Pouilly-sur-Loire.

While eschewing the bureaucratic headaches associated with certification, Eric tends his vines organically, limiting yields, and scheduling pruning, ploughing and picking according to lunar cycles (Maria Thun calendar). His year-round, labor-intensive vineyard regimen demonstrates the passion he has for continuing the family legacy. In the cellar, Eric's philosophy is minimal intervention. The Sancerre blanc and rosé are vinified entirely in stainless steel tanks while elevage for the Sancerre rouge takes place in a combination of neutral Tronçais, Nevers, Allier and Bertrange barrels.

DOMAINE FACTS

VINES: & WINES:	44.5 acres on the coteaux of Thauvenay in the southeast sector of the appellation Sancerre - 100% Sauvignon Blanc Sancerre Rosé - 100% Pinot Noir (saignée) Sancerre Rouge - 100% Pinot Noir Organically farmed (not certified)
SOIL:	Soft, porous Kimmeridgian limestone chalk (terres blanches) and pebbles (caillotes) with outcroppings of silex - Pinot Noir parcels are comprised of heavier clay marls
HARVEST:	Manual harvest using small bins with strict sorting upon arrival at the cellar
YIELDS:	50 hectoliters/hectare maximum for Sauvignon Blanc, 45 hl/ha average for Pinot Noir
VINIFICATION & ELEVAGE:	Horizontal press. Three to four-week temp-controlled fermentation with indigenous yeast in stainless steel tanks. Sancerre Blanc does not undergo malo-lactic, but is left on lees until February following harvest. A portion of Sancerre Rouge is bled off 24 hours after crush to concentrate Pinot character. The saignée juice is fermented separately to make the domaine's Sancerre Rosé. Sancerre Rouge aged in a combination of neutral Tronçais, Nevers, Allier and Bertrange barrels for 11 months.
ANNUAL PRODUCTION:	72,000 bottles / 6000 cases

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