



DOMAINE ERIC LOUIS
Les Celliers de la Pauline
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Sauvignon VDF

Sophie Bertin

2025 promises to be a great vintage.

A mild spring and a hot, dry summer with a few rare rains. The harvest began on 4 September and ended on 11 September. We harvested fully ripe grapes, sweet and fragrant. The quantity was rather low, but the quality is exceptional. The wines will have a concentrated and aromatic profile, offering excellent ageing potential.



Grape variety: 100% sauvignon blanc.



Terroir: This sauvignon blanc flourishes on a clay-limestone soil.



Vinification & maturation: 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. The alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks. 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: A pure sauvignon ...

Beautiful pale gold color with emerald glints. The charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruits. It's a very refreshing wine.



Service: between 10°C to 12°C.

Food pairing: sublime as an aperitif! Try it with a grilled fish or smoked salmon.

Ageing potential: 3 years depending on the vintage.