

Les celliers de la Pauline

2025 promises to be a great vintage.

A mild spring and a hot, dry summer with a few rare showers. 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: sauvignon blanc



Terroir: Our sauvignon blanc is settled on the south east of the Sancerre appellation and is grown on flinty and chalky-clayey soils. Our plots spread over 3 areas : Thauvenay, Ménétréol sous Sancerre and Vinon.

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 2023, our wine-estates has obtained **AB** certification.



Vinification & maturation: 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.

In order to optimize the quality of the crop, we keep our vines under constant observation : we limit our yields, start the harvest according to the maturity of each plot, hand-sort the grapes...

Grapes are slowly pressed to release of their aromas. Then, the juice undergoes alcoholic fermentation at a controlled temperature between 16°C to 21°C during 4 weeks. The wine is maturing on its fine lees in stainless steel tanks with nitrogen protection (to reduce sulphites) until the bottling is done at springtime.

Ageing The long ageing on fine lees gives the wine a greater finesse and more intense aromas.



Tasting: Delicacy and enticing bouquet...

Our Sancerre appears pale golden in colour with upfront citrus and tropical fruits aromas combined with minerality and hints on the nose. The palate is full, fresh and delicate with passionfruit and zesty lemon, somewhat chalky with a lively acidity, the finish is long with hints of stony minerality.

Service: 10°C to 12°C

Food pairing: It can be sipped as an aperitif. Perfectly suited for seafood and fish dishes. Mixed salads are also a perfect match, particularly if the salad includes citrus fruits or goat cheese or chicken.

Ageing potential: 3 to 5 years depending on the vintage.

