



WINEMAKER

Eric Louis

FARMING

Certified Sustainable

VARIETALS

Sauvignon Blanc

FEATURES

Cork, Vegan

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Domaine de la Pauline Sancerre 'Les Montachins'

FRANCE, LOIRE VALLEY, SANCERRE



WHITE

WINERY OVERVIEW

Eric Louis has been rooted in the southeast of the Sancerre appellation for 4 generations. His family Estate was founded in 1860 by his great-grandmother Pauline who gave her name to the Estate "Les Celliers de la Pauline" (Pauline's Cellars) and whose name is born on the family wine labels today.

Eric's grandparents, Julien and Louise, cared for the vineyard after Pauline. Their son Leon and his wife, Eric's parents Ginette and Leon, expanded the family tradition by specializing in winegrowing in the 1980s. They raised the reputation of the appellation and inspired their son to pursue winemaking. Eric took over the winery in 1995 with 6 hectares (14 acres) of vines spread over Sancerre slopes overlooking the Loire in Thauvenay, Ménétréol sous Sancerre and Vinon, villages renowned for their predominantly flint soils. Today, the vineyard covers 35 hectares of Sancerre appellation and 1.5 hectare of Quincy appellation.

Eric Louis practices organic farming and is pursuing a HVE Organic Certification for 2023. Eric limits yields, schedules pruning, ploughing and picking according to lunar cycles (Maria Thun calendar). White, red and rosé Sancerres are vinified in the domaine's two cellars in the heart of the village.

VINEYARD

Vineyards are planted on the south east side of the Sancerre hill, primarily in Thauvenay, with some in Ménétréol sous Sancerre and Vinon. Soil composed of 1/2 chalky-clay and 1/2 flinty (silex) soils. Organic approach in the vineyard, no herbicide, grass-growing, hoeing, ploughing, disbudding, and green harvesting.

TERROIR

100% Silex.

VITICULTURE

A single plot selection (<1 hectare) from the estate vineyards, farmed in a sustainable fashion (HVE 3 Certified, grass cover, no herbicide / pesticide, pruning & green harvest to limit yields). The vines, which average 25 years of age, are trained double guyot, fruit is harvested by machine. Grapes are machine harvested at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.

VINIFICATION

Immediately after having been harvested, the grapes are pressed slowly in order to extract all the aromatic power. Fermentation occurs via indigenous yeast in cooled stainless steel tanks over about 3-4 weeks, and then the wine is matured slowly on its fine lees for 8 months. The wine is lightly filtered.

