



# Sancerre blanc AOP

## « Cul de Loup » 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...

### GRAPE VARIETY

100% sauvignon blanc

### THE STORY

This cuvee is made from a selected parcel called « Cul de Loup ». « Cul de Loup » 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.

### TERROIR & FARMING

Our sauvignon blanc is rooted in only chalky limestone soils.

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 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

We are now converting in **organic practices under Ecocert**.

### 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.

The wine is racked off its sediments and impurities and rests 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 !



### FOOD & WINE PAIRING

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 preparations 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.

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



Courtesy of BIVC