



#### WINEMAKER

Eric Louis

#### FARMING

Organic

#### VARIETALS

Sauvignon Blanc

#### FEATURES

Cork

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750



# Domaine Eric Louis

## Sancerre “Cul de Loup”

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.

Since 2000, Eric expanded the family’s winemaking to other appellations of the Loire and varietal wines under Vin de France, including his partnership with Sancerre local Sophie Bertin for a wine under her name. The brand offers Pinot Noir, Rose of Pinot Noir and Sauvignon Blanc from this beautiful land. All three wines are Certified Sustainable.

Eric Louis practices organic farming and is pursuing a HEV 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

Throughout the year, the vines are under constant observation. Over the seasons we lavish on them the most appropriate care with respect for tradition. In this spirit, we fight, in the most biologically way available, against diseases and parasites, and care for the wine according to lunar rhythms and plant grass in the vineyards in order to restore balance and structure to the ground.

### TERROIR

Chalky limestone soils.

### VITICULTURE

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. Our wine estates have achieved HVE3 certification, a high environmental value of farming. We are now converting to organic practices under Ecorcert.

### VINIFICATION

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 impurities and rest on its fine leers with regular batonnage in stainless steel tanks under nitrogen protection during 8 months to enhance intensity, the depth and the finesse.

### TASTING NOTES

The palate is intense and aromatic offering lemongrass, lime and green apple. The finish provides a fine tension, a beautiful acidulous frame and some chalkiness. Remarkable length!

