



WINEMAKER

Eric Louis

FARMING

Certified Sustainable

VARIETALS

Pinot Noir

FEATURES

Cork

AVAILABLE SIZES (L)

0.750



Domaine de la Pauline

Sancerre Rouge

FRANCE, LOIRE VALLEY, SANCERRE



RED

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

The vines are located on a small plot called 'Désert du P’tit Bannon' located in the village of Vinon.

TERROIR

Clay soil.

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. The grapes are harvested at night in order to help concentrate the aromas and flavors and control the oxidation of fruits.

VINIFICATION

The grapes are cooled in thermoregulated stainless steel vats for a pre-fermentation maceration, during which the juice develops its colors and aromas. The alcoholic fermentation lasts for around 3 weeks, with pumping over and punching twice daily in order to sharpen the wines and release the color and tannins.

AGING

Aged for around 10 months in new oak barrels (300 liters) from the local forest to gain fullness and complexity.

