



DOMAINE ERIC LOUIS SANCERRE BLANC 2018



It all began with Pauline, great-grand mother of Eric Louis, who in 1860 sold her first bottles at the local farmers markets. 4th generation of the Louis family, Eric is now following the deep-rooted tradition.

The estate covers 33 acres of land divided in 3 villages Thauvenay, Ménétréol-sous-Sancerre and Vinon. These different locations offer to Eric a nice diversity of Terroir expression that offers to its wine a large pallet of expressions. Thauvenay is one of the three highest and steepest points of the appellation, with Saint Satur and Sancerre. Here the altitude reaches 1,160 feet revealing one of the major faults that created the region. Here you can find limestone bedrock known as "Caillotes" as well as kimmeridgian marl.

In Ménétréol the Siliceous rocks of flint deposit dominates and Vinon is characterized by a deep Portlandian limestone soil known as "Terres Blanches".

SOIL TYPE _____

Selection of parcels in Thauvenay 2/3 and Ménétréol 1/3.

VARIETAL _____

100 % Sauvignon

CULTURE _____

Organic farming with no pesticides. Soils are ploughed mechanically. Disbudding, Green harvest and manual leaf thinning. Grapes are harvested by hand in small crates and sorted on a sorting table.

VINIFICATION _____

Slow pneumatic pressing. Alcoholic Fermentation happens in stainless steel vats at low temperature – no Malolactic – followed by an ageing on its fine lees during 6 months in the same vats. Bottling with light filtration in February after harvest.

TASTING NOTES _____

Clear and pure on the palate, with citrus and white fruit flavors. Fully ripe it shows a remarkable finesse and ample character. The expressive fruit gradually fade away to let the mineral display a combination of calcareous and iodine notes, from the terroir of Thauvenay, as well as smoky tons from the one of Ménétréol. The finish is displaying a mouth-watering acidity signature of the Loire Sauvignon Blanc.



*From the same winery:
Quincy 2018*

