



WINEMAKER

Eric Louis

FARMING

Certified Sustainable

VARIETALS

Sauvignon Blanc

FEATURES

Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750



Domaine de la Pauline

Sancerre

FRANCE, LOIRE VALLEY, LOIRE VALLEY

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

Soil composed of 2/3 chalky-clay and 1/3 flinty (silex) soils.

VITICULTURE

Organic approach in the vineyard, no herbicide, grass-growing, hoeing, ploughing, disbudding, and green harvesting. 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

Grapes are slowly pressed to extract the best of the fruit. Three to four-week temp-controlled fermentation with indigenous yeast in stainless steel tanks. Sancerre Blanc does not undergo malo-lactic, but is left on lees until February following harvest.

AGING

Aged on its fine lees until February where it develops its richness and its length.

