



# Rosé Vin de France Éric Louis

## 2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.



## GRAPE VARIETIES

80% pinot noir et 20% côt



## TERROIR & VINEYARD

The both grape varieties flourish on clay-limestone soil.



## WINEMAKING

Picked at optimum maturity, the grapes are pressed as soon as they are harvested, just as for white wines.

There is a short time of contact between the grape juice and the skin, and as a result, the colour is light.

The next operations : fermentation, maturing, stabilization and clarification are the same as those used for white wines.

The wine is then resting on its fine lees in thermoregulated stainless steel tanks until the bottling at Springtime.



## TASTING NOTES

### *A red fruit basket...*

The nose expresses white flesh fruits and has a nice floral side. The mouth is focused with a wonderful homogeneity from the beginning to the end. A lot of length in mouth with minerality. The cuvee delivers a superb richness and is surprisingly generous. Great typical and elegant rosé wine !



## WINE & FOOD

Serve between 8° C to 10°C

**Food & Wine pairing** : Great companion of summer food such as grilled meats, salads, it also goes marvellously with your cocktail dinners, exotic meals and asian cuisine.

**Aging potential** : 2 years depending on the vintage.



Courtesy of BIVC