



Sancerre white

« Pauline » Éric Louis

2018: an outstanding vintage with both quality and yield!

What a satisfaction! After several years of harvests impacted by the vagaries of the weather, this 2018 vintage provokes a rare enthusiasm. The unusual weather of the year that turned to exceptional during the harvest, favored a perfect sanitary condition. The wines are delicious, incredibly balanced in white as in red, they promise a great vintage. After talking with the elders, we have never seen such a remarkable harvest in terms of both quality and quantity in Loire Valley.



GRAPE VARIETY

100% sauvignon blanc



A LITTLE STORY

Pauline, the great grandmother, founded this wine-estate at the beginning of XIXth century and it seemed natural for us to pay a tribute to this energetic women full of enterprising spirit. It was for her that we created a « Sancerre vieilles vignes » made in acacia and oak barrels, according to the tradition of the grand father, Paul Cantin, known as Robert. He was winemaker, storyteller and cooper and, as just after the war, the lack of certain woods compelled him to work some unusual materials. He fabricated acacia barrels for his own use. Being so enthusiastic about the wines raised this way, we choose to draw our inspiration from his story and gave birth to this cuvee dedicated to our ancestors and to your taste buds !



TERROIR & FARMING

Pauline comes from our oldest vines rooted in a clay-limestone soil with plenty of siliceous conglomerates. 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. In 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

We are now converting in **organic practices under Ecorcert**.



WINEMAKING

We chose to harvest the grapes at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.

This cuvee comes from well-exposed and south-east facing slopes with low yield and a selection of the very ripest grapes.

After a progressive and gentle pressing, the coarse sediment's are separated from the juice after the must has rested for 12 hours in a cooled down vat (10°C - 12°C) with no added sulfites.

The clear juice is then filled into acacia (30%) and oak barrels (70%) for the alcoholic fermentation.

During this process, the lees are stirred up from time to time. Then, the wine remains on the lees and matures in these barrels for 11 months.

Limited production : around 3,000 bottles per exceptionnal year.



TASTING NOTES

Powerful and complex

Pauline offers a fine grain and elegance associated to acacia flowers, hints of almond and quince. The bouquet is cunningly wooded, rich in fruit and full-bodied. Good length and persistence !



FOOD & WINE PAIRING

Serve between 12°C to 14°C

Matching wine and food : This wonderful wine pairs well with the very finest dishes : foie gras, veal blanquette, noble fish or scallops..

Aging potential : 10 years depending on the vintage.



Courtesy of BIVC