



Sancerre Red

« Pauline » Éric Louis

2016: good things come to those who wait...

It has been giving us a run for our money. Weather conditions were difficult; we have had to contend with rain, humidity, frost and even sunscald, but have carried on regardless. Luckily nature rallied at the eleventh hour, and the vintage is an excellent one after all.

GRAPE VARIETY

100% pinot noir de Bourgogne

A LITTLE STORY...

Pauline, Éric's great grandmother founded the wine-estate at the beginning of the XIXth century and it seemed natural to us to pay tribute to this voluntary and enterprising woman. For her, we have created a Sancerre vinified in oak barrels, according to the tradition of the grandfather, Paul Cantin, known as Robert.

TERROIR & FARMING

The pinot noir grapes come from a tiny plot called « Désert du P'tit Bannon », located in the village of Vinon. The vines are deeply rooted in a clay 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 choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and control the oxidation of fruits.

Picked at optimum maturity, the grapes are de-stemmed. Then, the process starts by cooling the grapes in thermoregulated stainless steel vats for a prefermentation maceration during which the juice develops its colour and aromas.

Alcoholic fermentation lasts for 3 weeks with pumping-over and punching twice daily in order to sharper the wine and release the phenols (colour and tannins).

The aging in new oak barrels (300 liters) from local forest (Bertranges, Tronçais...) takes around 10 months to gain in fullness and complexity.

TASTING NOTES

Rooted in a soil rich in flint, the vines flourish in this poor, arid and well-drained soils and provide a nice concentration as well as a fine intensity. It reveals notes of ripe fruits : blackcurrant and blackberry. The tannins are elegant, precise and well-integrated. Nice long-lasting finish.

FOOD & WINE

Serve at 14°C

Wine and Food pairing : This full-bodied wine asks to be combined with a powerful cooking, such as marinated game meat or strong cheese.

Aging potential : 10 years depending on the vintage.

wooden case with 6 bottles



Courtesy of BIVC