



WINE MAKER

Eric Louis

FARMING

Organic

VARIETALS

Sauvignon Blanc

ABV

13%

AVAILABLE SIZES (L)

0.750

Domaine de la Pauline

Sancerre

FRANCE, LOIRE VALLEY, LOIRE VALLEY

 WHITE

WINERY OVERVIEW

Eric Louis' labels bear the name of his great-great-grandmother Pauline, who established the family's reputation for quality wines all the way back in the 1860's. The domaine is located just outside the village of Thauvenay, one of Sancerre's 14 communes in the southeast section of the appellation. Most of the domaine's vineyards are just a cailote's throw from the Loire River.

Though avoiding the bureaucratic headaches associated with certification, Eric tends his vines organically, limits yields, and 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. Soil composed of 1/2 chalky-clay and 1/2 flinty (silex) soils. Reds are Organic approach in the vineyard, no herbicide, grass-growing, hoeing, ploughing, disbudding, and green harvesting.

SOIL

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

VITICULTURE

Manual harvest using small bins. Organic approach in the vineyard, no herbicide, grass-growing, hoeing, ploughing, disbudding, and green harvesting.

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.

SCORES & RATINGS

88 WINE ENTHUSIAST

