



DOMAINE ERIC LOUIS ROSE VIN DE FRANCE 2024



It all began with Pauline, great-grand mother of Eric Louis, who in 1860 sold her first bottles at the local farmers markets. 4th generation of the Louis family, Eric is now following the deep-rooted tradition.

The estate covers 33 acres of land divided in 3 villages Thauvenay, Ménétréol-sous-Sancerre and Vinon. These different locations offer to Eric a nice diversity of Terroir expression that offers to its wine a large pallet of expressions.

Thauvenay is one of the three highest and steepest points of the appellation, with Saint Satur and Sancerre. Here the altitude reaches 1,160 feet revealing one of the major faults that created the region. Here you can find limestone bedrock known as "Caillotes" as well as kimmeridgian marl.

In Thauvenay & Ménétréol the Siliceous rocks of flint deposit dominates and Vinon is characterized by a deep Portlandian limestone soil known as "Terres Blanches".

SOIL TYPE _____

Clay and limestone soil.

VARIETAL _____

80 % Pinot Noir, 20% Côt

CULTURE _____

Organic farming with no pesticides. Soils are ploughed mechanically. Disbudding, Green harvest and manual leaf thinning.

VINIFICATION _____

Picked up 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 color is light. Fermentation, maturing, stabilization and clarification are the same as those used for white wines. The wine is resting on its fine lees in thermoregulated stainless steel tanks until bottling in the spring.

TASTING NOTES _____

Showing floral and fresh fruit aromas. The mouth is very focused showing a nice homogeneity between fruit and acid. Flavors of raspberry and cherry dominates. Refine but ample texture for this totally dry Rosé.

*From the same winery:
VDF Sauvignon Blanc, Chardonnay, Pinot Noir
Menetou Salon & Sancerre Blanc*

