



DOMAINE ERIC LOUIS

VIN DE FRANCE SAUVIGNON BLANC 2025



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

100 % Sauvignon

CULTURE

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

VINIFICATION

Once the grapes have been picked, they are conveyed to the winery for a gentle pressing. After a cold settling, the must is racked off its sediments and impurities and the alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks. Then the wine rests on fine lees to enhance the texture and the intensity of aromas. The first bottling takes place in early spring after harvest after the clarification and stabilization operations.

TASTING NOTES

Typical profile of Sauvignon on limestone with a ample body and a nice mouth-watering salinity. Passion fruit, blood orange and pomelo are bringing a very expressive fruit profile. Lively and clean finish.

From the same winery:
VDF Chardonnay, Pinot Noir Rosé & Rouge
Sancerre Blanc & Menetou Salon

