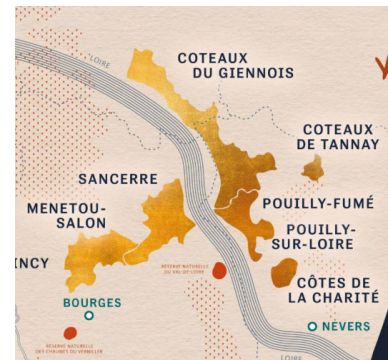




# DOMAINE ERIC LOUIS VIN DE FRANCE ROSE 2025



It all began with Pauline, great-grand mother of Eric Louis, who in 1860 sold her first bottles at the local farmers markets. 4<sup>th</sup> 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, where the estate is based, 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.

Alongside their Sancerre production, they craft a carefully curated range of Vin de France wines, choosing the category over IGP Val de Loire for its greater creative freedom. Sourced from parcels in the Côtes-de-la-Charité, just south of Pouilly-Fumé, these hidden hillside vineyards feature steep slopes, layered Jurassic limestone and marl soils, high elevations, and excellent sun exposure. The result is ripe, fruit-driven, and beautifully balanced wines.

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## SOIL TYPE \_\_\_\_\_

Clay and limestone soil from the Côtes-de-la-Charité.

## VARIETAL \_\_\_\_\_

80% Pinot noir, 20% Côt

## CULTURE \_\_\_\_\_

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

## VINIFICATION \_\_\_\_\_

Direct pressing to achieve a delicate pink hue and preserve fresh fruit aromas. Fermentation in controlled low temperatures in stainless steel tanks to retain purity, vibrancy, and aromatic intensity. The wine is then aged briefly on fine lees before bottling, enhancing texture and balance while maintaining its crisp and refreshing style.

## TASTING NOTES \_\_\_\_\_

Pale pink color with bright reflections. The nose opens with fresh aromas of red berries, citrus, and delicate floral notes. On the palate, the wine is lively and well-balanced, offering crisp acidity, juicy strawberry and raspberry flavors, and a refreshing mineral finish. Elegant and fruit-forward, it is an ideal rosé for aperitifs, grilled dishes, and summer dining.



**From the same Winery :**  
**Sancerre Blanc 2025**  
**Menetou Salon 2025**

**Vin de France Sauvignon Blanc, Chardonnay, Pinot Noir**

