



DOMAINE ERIC LOUIS

VIN DE FRANCE CHARDONNAY 2022



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 % Chardonnay

CULTURE _____

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

VINIFICATION _____

Pneumatic press in order to respect the aromatic purity. Cold settling and alcoholic fermentation of 4 weeks in thermoregulated stainless steel tanks. Ageing in stainless on fine lees until springtime. No malolactic fermentation and no use any oak barrels in order to preserve the freshness of the fruit.

TASTING NOTES _____

"Chablis-like" Chardonnay with a focus on the floral delicacy of the fruit. The northern latitude gives a crispier style of Chardonnay nicely combined with stone fruit character and peach notes. The lees ageing provides a nice ample character and the chalky terroir gives a touch of salinity at the finish. Bright and pure finish.



From the same winery:
Sancerre Blanc

VDF Sauvignon Blanc, Pinot Noir Rosé & Rouge

