



Châteaumeillant AOP Éric Louis

2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.



GRAPE VARIETY

100% gamay



TERROIR & FARMING

The vines of our Châteaumeillant are situated on Vesdun, a village with the best soils of mica schist (like schist of Beaujolais).



WINEMAKING

The grapes are hand-harvested and destemmed. They macerate for a few days at low temperatures and then, we rise the temperature at 25°C to start the alcoholic fermentation.

The pumping-over or remontage are performed twice a day in order to fully extract the color, aromatic compounds and tannins.

Then, the wine is raked after malolactic fermentation and matured in stainless steel vat until the bottling in the month of June following the harvest.



TASTING NOTES

A full-bodied and voluptuous gamay...

The nose is pure and floral offering sweet plum, fig and liquorice notes.

The palate is soft and reveals a well-rounded texture with youthful fruits, sweet berries notes as well as with sage and liquorice notes.

Nice long finish and soft tannins.



WINE & FOOD

Serve to 15°C

Food & wine pairing : Our Châteaumeillant brightens deli meats and cheese platters. Its voluptuous side also makes it a wonderful accompaniment to meats : tartar, roasted poultry, lamb, roast spiced duck... It could be a great pair with a veggie tajine.

Aging potential : Up to 5 years depending on the vintage.

