



Sancerre Rosé AOP Éric Louis

2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. Spared by spring frost and hailstorm, we got a full harvest. We don't like to say that a harvest was outstanding because the term "outstanding" is used so much that it almost loses its unusual character. However, the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



GRAPE VARIETY

100% pinot noir de Bourgogne



TERROIR & FARMING

Our Sancerre rosé is rooted in clay-limestone soils.

Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

We are now converting in **organic practices under Ecorcert**.



WINEMAKING

We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and control the oxidation of the fruits.

Once the pinot noir is harvested, the rosé wine is obtained by direct pressing of the grapes, which gives a nice pale rosé. The resulting juice is clarified by cold static settling and no sulfites are added.

Fermentation is then carried out in the same way as for the white wines at a controlled temperature of between 15°C and 20°C in stainless steel tanks during 3-4 weeks.



TASTING NOTES

Crunchy and delicate...

It has a slightly salmon colour.

The wine is gently fruity, with a full and round character. Peach and gooseberry are almost sweetened from its ripeness, giving a wine that feel dense and powerful.



WINE & FOOD

Serve between 10° C to 12° C

Wine & Food pairing : Great with summer dishes : grilled meats, salads... Perfect picnic wine ! It is also a good partner for asiatic cuisine and spicy dishes.

Aging potential : 2 to 3 years depending on the vintage.



Courtesy of BIVC