



**Packaging:** Bottle  
**Quantity per box:** 6 or  
separate  
**Volume:** 750 ml  
**Vintage:** 2018  
**Alcohol:** 12,5 %  
**Serving Temperature:** 10-12  
°C

## Sancerre Cul de Loup AOP

**France, Loire**  
**Vintage:** 2018  
**Appellation:** Sancerre AOP  
**Type:** White wine  
**Grapes:** 100 % Sauvignon Blanc  
**Systembolaget's Art No:** [80123](#)



**About the Product:** A very delicate Sancerre...

**Producer:** Domaine Eric Louis

**About the Producer:**

### Winemaker in Sancerre since 1860

Located in the south-east of Sancerrois, we are the fourth generation to cultivate with love, passion and respect for nature, sauvignon blanc and pinot noir on 35 hectares of vines. The Eric Louis vineyard carries a wide range of wines from the Center Loire vineyards: Sancerre, Pouilly-Fumé, Menetou-Salon, Quincy, Reully, Châteaumeillant... and also varietal wines in Vin de France.

### Wine estate in Sancerre in organic conversion

Certified HVE, we switched to Organic Agriculture in 2020 for certification in 2022 in order to preserve biodiversity and promote the revelation of terroirs. These certifications are the recognition of a work carried out for a long time in favor of nature. This passion for the land marks a range of racy, precise and mineral wines where the fruity expression is always respected.

**Color:** Bright yellow

**Aroma:** Fruity elegant with hints of herbs, citrus black currant leaves.

**Taste:** The palate is intense and aromatic offering lemongrass, lime and green apple (Granny Smith). The finish provides a fine tension, a beautiful acidulous frame and some chalkiness. Remarkable length !

**Residual Sugar:** 0,8 g/l    **Acid:** 4,22 g/l

**Alcohol:** 12,5 %

**Goes Well With:** 🍷 🍷 🐟

The complex subtlety of its aromas and its persistent finish make it a classy partner for grilled lobster, prawn, crayfish... (or more delicate preparations in white or creamy sauce, with or without mushrooms). Its crisp mineral side also makes it a wonderful accompaniment for the fresh sea taste of oysters.

**Harvest:** Immediately after they are harvested, the grapes are pressed with great

care in order to extract all the aromatic power. The must undergoes a cold settling with no added sulphites. Then, the alcoholic fermentation occurs in thermoregulated stainless steel tanks at a controlled temperature between 15°C to 18°C during 3-4 weeks. The wine is racked off its sediments and impurities and rests on its fine lees with regular « bâtonnage » (lees stirring) in stainless steel tanks under nitrogen protection during 8 months to enhance the intensity, the depth and the finesse.

**Aging:** Stainless steel for 8 months