

DOMAINE FRANÇOIS COTAT

Sancerre Blanc 'Caillottes'

Cotat Sancerre is simply some of the most singular Sauvignon Blanc in the world. Like his cousin Pascal, François Cotat (with his winery in Chavignol) crafts uncanny wines that defy both time and definition. These are wines that can age for decades, marrying richness with a laser-like cut and energy. The Cotat family has tended grapes on the slopes of Chavignol since the end of World War II; it was in the 1990s when the two Cotat brothers, Paul and Francis, handed over the family domaine to their sons, François and Pascal, respectively. François Cotat as a rule harvests by hand and late, as pushing ripeness to the extreme is one element that gives his wines their weighty texture and complexity.

WINERY: Domaine François Cotat

WINEMAKER: François Cotat

ESTABLISHED: 1940s

REGION: FRANCE • Loire Valley • Chavignol

APPELLATION: Sancerre AOC

BLEND: 100% Sauvignon Blanc

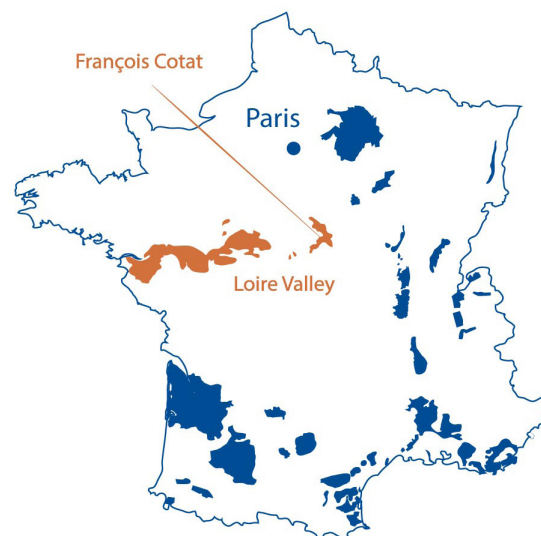
VINEYARDS: 'Caillottes' is located just east of 'Mont Damnés' in Chavignol, on the flatter plains. Soils are a mix of chalky limestone and clay. A relatively recent vineyard acquisition, 'Caillottes' was first bottled in 2005.

AGE OF VINES: 15 years, on average

WINEMAKING: Hand-harvested. Pressed (older, wooden vertical press) full cluster; fermented on indigenous yeasts in very old demi-muids. Aged in older tonneaux. Racked and bottled according to the lunar calendar. Bottled by hand, unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of crisp pear, white pepper, lemon and lime zest. Fresh, dry, pure; yellow fruits mix with crushed oyster shells

PAIRING SUGGESTIONS: Fresh goats' cheese; white meats; sushi; Vietnamese-inspired cuisine



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