



DOMAINE FRANÇOIS COTAT

Sancerre Blanc 'Les Culs de Beaujeu'

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

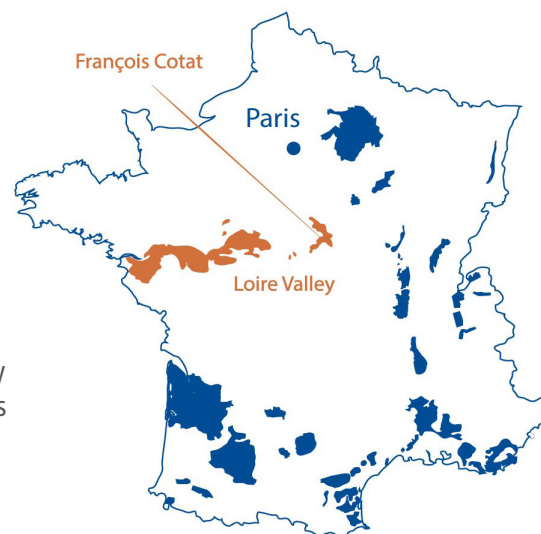
VINEYARDS: The 'culs' or hills of Beaujeu is a historic site, cultivated originally by the monks of Beaujeu in the Middle Ages. The family parcel was purchased by winemaker François Cotat's great-grandfather just after the second world war. A typically cooler site, 'Culs' faces northwest. Steeply sloped, the vineyard boasts a mix of Kimmeridgian limestone (the same soils as Chablis) and clay. François tends just under one acre of vines.

AGE OF VINES: 45+ years

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

TASTING IMPRESSIONS: Aromas of stone fruits, light herbs, crushed stones. Textured, supple; flavors of tangy lemon, white peach. Light peppery finish.

PAIRING SUGGESTIONS: Rich seafood; aged cheese; white meats



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