



## DOMAINE PASCAL COTAT

### Vin de Table Rosé Chavignol

*Cotat Sancerre is simply some of the most singular Sauvignon Blanc in the world. Like his cousin François, Pascal Cotat (with his winery in Sancerre) crafts uncanny wines that defy both time and definition. These are wines that can age for decades effortlessly, and that marry a plush 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. Cotat as a rule harvests by hand and very late, as pushing ripeness to the extreme is one element that gives his wines their weighty texture and complexity.*

**WINERY:** Domaine Pascal Cotat

**WINEMAKER:** Pascal Cotat

**ESTABLISHED:** 1940s

**REGION:** FRANCE • Loire Valley • Sancerre

**APPELLATION:** Vin de France

**BLEND:** 100% Pinot Noir

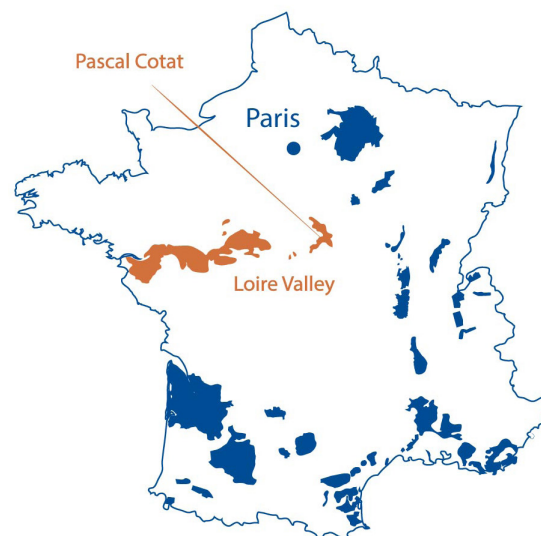
**VINEYARDS:** Estate vines are located in Sancerre, on a combination of limestone and clay soils. The plot itself has been declassified, as part of a silly spat with local authorities (they want to build a parking lot).

**AGE OF VINES:** 60+ years

**WINEMAKING:** Hand-harvested. Macerated briefly for color. Pressed; fermented on indigenous yeasts in tank. Aged in older, large tonneaux. Bottled unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of lime zest, fresh pear, light herbs. Juicy and penetrating, with lots of mineral expression. Textured yet very dry. Flavors of stone fruits, crushed stones, light pepper.

**PAIRING SUGGESTIONS:** Rich seafood; aged cheese; white meats



## NORTH BERKELEY IMPORTS

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