



DOMAINE PASCAL COTAT

Sancerre Blanc 'Les Monts Damnés'

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. 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. To wit, "They are some of the finest Sauvignon Blancs I have ever put to my lips," says Robert Parker.

WINERY: Domaine Pascal Cotat

WINEMAKER: Pascal Cotat

ESTABLISHED: 1940s

REGION: FRANCE • Loire Valley • Sancerre

APPELLATION: Sancerre AOC

BLEND: 100% Sauvignon Blanc

VINEYARDS: The Cotat family has tended grapes on the slopes of the Monts Damnés (damned mountains) in Chavignol since the end of World War II. This very steep vineyard, named after the "mountain" (essentially a chalk plateau), is one of Chavignol's finest; subsoils are pure chalk (the "terres blanches," as is found in Chablis) with thin clay and limestone topsoils.

AGE OF VINES: 30+ years

WINEMAKING: Hand-harvested. Grapes are pressed whole cluster, then fermented on indigenous yeasts in older demi-muids. Aged in older, large tonneaux for more than one year. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of melons, fresh herbs, white flowers; a delicate note of sea salt. Creamy yet light on the tongue; poached white fruits, lime zest, grapefruit. Very long.

PAIRING SUGGESTIONS: Rich seafood; aged cheese; white meats



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