



DOMAINE FRANÇOIS COTAT

Sancerre Blanc 'La Grande Côte'

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: Located in the village of Amigny. Vineyard soils are called, in French, "terres blanches." This chalk plateau (the same Kimmeridgian limestone as is found in Chablis) extends through Chavignol and is where most of the appellation's top vineyards are found. 'La Grande Côte' is perched on a steep hillside, facing south, with thin topsoils. François Cotat tends just one acre of vines in 'La Grande Côte.'

AGE OF VINES: 20 years, on average; some vines 60 years old

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 yellow stone fruits, citrus, light smoke, wildflowers. Poached pear, candied quince; hints of anise

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



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