



DOMAINE FRANÇOIS COTAT

Sancerre Blanc 'Les Monts Damnés'

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 western half of the Sancerre appellation, Chavignol's singular soils are called, in French, "terres blanches." The region is essentially a chalk plateau (the same Kimmeridgian limestone as is found in Chablis). A top vineyard, 'Les Monts Damnés,' is perched on a steep hillside, facing south, with thin topsoils. François Cotat tends just over two acres of vines in 'Damnés.'

AGE OF VINES: 30 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, unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of yellow stone fruits, citrus, light smoke, wildflowers. Bitter lemon, apricot, candied quince; excellent depth

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



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