



## DOMAINE FRANÇOIS COTAT

### Chavignol Rouge

*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:** Vin de France

**BLEND:** 100% Pinot Noir

**VINEYARDS:** Estate vines total just over an acre in Chavignol, on flatter land east of the village proper. Here soils are more stony, with limestone pebbles, and clay. (This is the same vineyard for François' rosé wine.)

**AGE OF VINES:** 20 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in old demi-muids. Only partial malolactic conversion allowed (50%). Aged in older tonneaux. Racked and bottled according to the lunar calendar. Bottled by hand, unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of wild strawberry and raspberry, wildflowers, crushed stones. Ripe yet delicate; red plum, crushed cranberry

**PAIRING SUGGESTIONS:** As an aperitif; with air-cured salami; soft-rind French cheese

**NOTES:** The wine is designated Vin de France as a partial malo falls outside Sancerre AOC rules



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