

PASCAL COTAT SANCERRE 'LA COTE DES MONTS DAMNÉS'



100% Sauvignon Blanc. Aromas of melons, fresh herbs, white flowers with a delicate note of sea salt. Creamy yet light on the tongue, flavors of poached white fruits, lime zest and grapefruit. Very long finish. Pair with rich seafood, aged cheese or white meats.

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 topsoil. While Cotat is not organically certified, their practices are consonant with organic principles. They do not treat the vines with pesticides; use only indigenous yeasts for fermentation; and follow the lunar cycle for racking. The vines are 30+ years old. Cotat as a rule harvests by hand and very late, as pushing ripeness to the extreme is one element that gives these wines their weighty texture and complexity. The grapes are pressed whole cluster, then fermented on indigenous yeasts in older oak barrels. Aged for more than one year. Bottled unfiltered and unfiltered.

Cotat and his cousin inherited their respective fathers' share of the family estate in the 1960s. In the old days the brothers, Paul (François' dad) and Francis (Pascal's dad) used to make the wines together in Chavignol, and then label their respective portions with their own name. Today François continues to make his wines in Chavignol, while Pascal has his own tiny winery in Sancerre. Cotat Sancerre is simply some of the most singular Sauvignon Blancs in the world. Like his cousin François, Pascal Cotat vinifies very traditionally, on a very small scale (only 6 acres) and crafts uncanny wines that defy both time and definition. Their wines are similar, though if anything Pascal is a little less fond of residual sugar than François, and his wines also tend to open up relatively quickly compared to François'. These are wines that can age for decades effortlessly, and that marry a plush richness with a laser-like cut and energy.

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Tasting Note:

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Shelf Talker:

PASCAL COTAT
SANCERRE 'LA
COTE DES MONTS
DAMNÉS'



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