

FRANÇOIS COTAT

'I shook my head in wonderment as to why so few Sancerre producers made wines such as these.' -Robert Parker

'Reference point Sancerres, and in many ways stand alone at the pinnacle of the appellation.' -John Gilman

Year Founded: 1940's

Region: Chavignol, Loire Valley, France

Winemaker: François Cotat

Known For: François fashions wines that are prized as some of the richest, most complex and longest-lived wines of Sancerre.

-Organic-

The Cotat family has tended both Sauvignon Blanc and Pinot Noir on the slopes of the fabled "Monts Damnés" in Chavignol since the end of World War II; it was only in the 1990s when the two Cotat brothers, Paul and Francis, handed over the family domaine to their sons, François and Pascal, respectively. Today there are two wineries—one in Chavignol, headed by François Cotat, and one in Sancerre, run by Pascal Cotat—yet both cousins craft wines from older Sauvignon Blanc vines located in Chavignol's most-prized vineyards. The Loire Valley's longest-lived, most complex Sancerres come



from the famed terres blanches soils in the neighboring villages of Chavignol and Amigny. This "white earth" is the southwestern-most extension of the same vein of Kimmeridgian rock that gives great Chablis its hallmark minerality and nerve. Long-lived is the operative word here. Patience is required to get the most out of the greatest terres blanches-sourced Sancerres, just as it is with a Dauvissat or Raveneau Chablis. Acting just as the generations that preceded him, François uses the méthode ancienne for the purest expression of this magical terroir: pruning his vines to half the yield of his neighbors, harvesting late for full ripeness, fermenting with the native yeasts, aging his wines in 50- to 150-year-old foudre and bottling without filtration. While Cotat is not organically certified, his habits are more or less according to organic principles. He does not treat his vines with pesticides; uses only indigenous yeasts for fermentation; and follows the lunar cycle for racking. Wines are barrel-fermented in older demi-muids and aged in larger tonneaux. Atypical yet arresting in their complexity, Cotat Sancerre is wine that can and should be aged for decades.

2023 Sancerre Rosé

François Cotat makes a miniscule amount of this pure, 100% Pinot Noir rosé, with just over an acre of vines in Chavignol. Hand-harvested. Briefly macerated for color. Pressed (older, wooden vertical press); 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. Aromas of stone fruits, orange zest, wildflowers, crushed stones. Tangy, lively and refined; pink grapefruit, fresh ginger, raspberry.

93 Points - '22 Vinous - *"The 2022 Rosé is a wonderfully textured pink that caresses your palate. It is produced as if it were a white wine with no maceration and has a pale hue and refreshing raspberry flavors. Rather than being crisp, it has a gentle acidity that blossoms in the mouth and a fine, chalky texture on the finish. This is a sophisticated Rosé with excellent value."*

