



Sancerre AOP

Domaine Curot

2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality.

The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



Grape variety: Sauvignon blanc



The story: In the 80s, Eric Louis's sister decided to become a producer of Sancerre. She finalised the construction of her own cellar close to our winery in the village of Thauvenay. She worked at Eric's side in her adventure at Domaine Curot. They shared equipment and labor to work in the vineyard. Eric brought its knowledge and expertise to craft her wines. Since 2013, his sister has been retired and it makes sense that Eric takes over the running of this vineyard. Today, the vineyard spreads over 14 hectares and takes root in the greatest flinty terroirs in 2 villages : Thauvenay and Vinon.



Terroir: The soils are mostly a combination of clay and limestone with flint. Sauvignon blanc fares well in this poor soil. Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2023, our wine-estates has obtained **AB** certification.



Vinification & maturation: We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and control the oxidation of the fruit. to control the oxidation of the fruits.

After a very gentle pressing, a cold settling occurs during 12 hours. Then, the clear juice undergoes the alcoholic fermentation at a controlled temperature of between 13°C to 17°C during 3-4 weeks. The wine is maturing on fine lees in stainless steel tank under nitrogen protection (to reduce sulphites adding) until the springtime bottling to endow it with fat and finesse. The bottling is carried out under nitrogen protection.



Tasting: Our Sancerre appears bright and clear, pale yellow, with green tones. The expressive nose develops scents of exotic fruits (mango, lychee) and mineral nuances. This intensely aromatic wine shows aromas of pineapple, passionfruit... and the stamp of its terroir. On the palate, it is full, fat and clean,



Service: 12°C to 14°C

Food pairing: Its nice tension and minerality call for seafood and fish. It also marries perfectly with asparagus, white meats and goat cheese like crottin de Chavignol...

Ageing potential: 3 to 5 years depending on the vintage.

