



Sancerre AOP

Domaine Curot

2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. We don't like to say that a harvest was outstanding but the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



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) untim 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.

