



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: Pinot noir

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: Our pinot noir thrives on clay-limestone soils.

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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.

Pinot noir, which is particularly delicate, requires a more careful approach than any other grape variety. The berries are placed in vats to macerate during 8-10 days. The juice is clear to start with and requires contact with the skins and pips to bring color and tannins to the wine. After this maceration process, the alcoholic fermentation begins. Each day, the cap of skin and pips is broken and pushed down into the juice to help the development of the anthocyanins and tannins. When fermentation is complete, the wine is pressed and then placed in vats under nitrogen protection for ageing where it undergoes a second malolactic fermentation. The wine must be settled or clarified prior to bottling.



Tasting: Ruby red, the robe is clear and bright. The nose is fruity and reveals notes of red fruits (cherry, raspberry, blueberry...) associated with fine touches of violet and spice. The palate is fresh, structured and textured with soft tannins. Pleasant, long finish with hints of spices.



Service: 12°C to 14°C

Food pairing: Its bouquet and texture are ideal for your braised white and red meats, grilled fish or a plate of «charcuterie»...

Ageing potential: 6 years depending on the vintage.

