



Sancerre white Domaine Curot

2022: a vintage out of all our expectations - both rich and balanced!

The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...

GRAPE VARIETY

100% sauvignon blanc

A LITTLE STORY

In the 80s, Eric Louis' 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 & FARMING

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 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

We are now converting in **organic practices under Ecorcert**.

WINEMAKING

We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and 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 tanks under nitrogen protection (to reduce sulphites) until the springtime bottling to endow it with fat and finesse. The bottling is carried out under nitrogen protection.

TASTING NOTES

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, finishing with mineral notes and lovely length.

FOOD & WINE PAIRING

Serve between 12 ° C to 14 ° C

Wine & 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...

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



Courtesy of BIVC