



# Sancerre Red AOP

## Domaine Curot

### 2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.



### GRAPEVARIETY

100% pinot noir de Bourgogne



### 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

Our pinot noir thrives on clay-limestone soils.

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 fruit.

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 NOTES

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.



### FOOD & WINE

Serve at 14°C

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

**Aging potential :** 6 years depending on the vintage.



Courtesy of BIVC