



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: 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.

