

PASCAL COTAT

'Some of the finest Sauvignon Blancs I have ever put to my lips.'

-Robert Parker

'Comparing Cotat to most any other Sancerre completely misses the point, as this wine should be compared with the greatest white wines produced anywhere on the globe.' -Master Somm Ian Cauble

Year Founded: 1940's

Region: Sancerre, Loire Valley, France

Winemaker: Pascal Cotat

Known For: Similar to his cousin François, Pascal Cotat crafts uncanny wines that defy both time and definition. These are wines that can age for decades effortlessly, and that marry a plush richness with a laser-like cut and energy.

-Sustainable-

"Originating in the 1940s, the Cotat family domaine was passed from brothers Paul and Francis to their respective sons, François and Pascal, in the 1990s. Dedicated to the unique terroir of each site, the Cotats were among the first winemakers to vinify and produce single-vineyard bottlings in Sancerre, but the cousins eventually created two separate labels due to tedious government regulations. While François stayed put in Chavignol, his cousin charted the path for Domaine Pascal Cotat in Sancerre and built a separate winery. For several decades now, Pascal has worked tirelessly to perfect the art of producing profoundly complex Sauvignon Blanc that strives to be the standard bearer for what Sancerre can achieve. Only his cousin, François, Edmond Vatan, and perhaps the Vacherons are in the same league. In fact, comparing Cotat to most any other Sancerre completely misses the point, as this wine should be compared with the greatest white wines produced anywhere on the globe. If you are someone who wants to have a representative selection of benchmark wines in your cellar, then you need Cotat. And given that prestige, it is still a relative value: Most wines with this level of pedigree are in the three, even four digits." -Master Somm Ian Cauble



2023 Sancerre Blanc 'Les Monts Damnés'

Cotat's vines on Les Monts Damnés average about 35 years of age, and few winemakers can rival Pascal's talent and dedication in the cellar—even fewer, if any, have the restraint to match his skilled late harvests. He's known for hand-harvesting roughly a week later than others in the area, and as a result, his wines possess greater weight, ripeness, and complexity.

100% Sauvignon Blanc. Hand-harvested. Grapes are pressed whole cluster, then fermented on indigenous yeasts in older demi-muids. Aged in older, large tonneaux for more than one year. Bottled unfinned and unfiltered. Aromas of melons, fresh herbs, white flowers; a delicate note of sea salt. Creamy yet light on the tongue; poached white fruits, lime zest, grapefruit. Very long.





2023 Chavignol Rosé

Pure summer berry flavors and a whiff of crushed chalk on the finish. This “non-vintage” vin de table is indeed grown within the Sancerre appellation, yet was declassified by village authorities as part of an unfortunate small-town spat. (Officials want to build a parking lot over the vineyard.) So far, the fight continues, and Cotat’s vines—planted in the 1930s—are safe for now. 100% Pinot Noir. Hand-harvested. Macerated briefly for color. Pressed; fermented on indigenous yeasts in tank. Aged in older, large tonneaux. Bottled unfinned and unfiltered. Aromas of citrus zest, red apple, summer berries, light herbs. Textured yet very dry. Stone fruits, crushed stones, light pepper.