



KERMIT LYNCH WINE MERCHANT

DANIEL CHOTARD

Country: **France**

Region: **Loire**

Appellation(s): **Sancerre**

Producer: **Daniel Chotard**

Founded: **1789**

Annual Production: **8,300 cases**

Farming: **Lutte raisonnée**

Website: **www.chotard-sancerre.com**



Daniel Chotard and his wife, Brigitte, live just outside Sancerre in the village of Reigny. The Chotard family has been making wine for well over two hundred years, though Daniel was initially reluctant to accept the family vocation and started as a teacher. Daniel is a bit of a Renaissance man. His enthusiasm and passion for learning extends beyond wine and into music; he is a gifted guitarist and accordion player. A simple visit to his website illustrates the symmetry between his music and his wines. Sauvignon Blanc is more than a grape varietal; it is a tempo as well. He organizes lively music and wine soirées that showcase wine as an equally compelling art form to jazz. He has also invited Kermit to bring his rootsy band to perform in Sancerre – stay tuned for concert dates!

The *terroir* of Sancerre is widely regarded as producing one of the greatest expressions of the Sauvignon Blanc grape. Sancerre was once more celebrated for its red wine, a Parisian bistro favorite. The Chotards grow Pinot Noir as well, used to make both red wine and rosé. The hilltop town of Sancerre is surrounded by a commune of villages that collectively make up its eponymous appellation, and each village is blessed with varieties of a distinct limestone that imbues a lengthy mineral component to its wines. Daniel farms the slopes of the village Crezancy-en-Sancerre, where flint meets clay and the famous Kimmeridgian limestone. He practices sustainable farming, and uses organic composts to treat the vines. Typically, he harvests his grapes later than his neighbors which results in less of the acidity that is so typical of the appellation. Aging the wine on its lees further rounds the mid-palate. Like his jazz, Daniel's wines are luscious and complex with deep notes and long, satisfying finales.

1605 San Pablo Avenue, Berkeley, CA 94702
www.kermitlynch.com | info@kermitlynch.com

Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293



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DANIEL CHOTARD (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Sancerre Blanc	Sauvignon Blanc	25 years avg.	Clay, limestone, Kimmeridgian marl	10.89 ha
Sancerre Blanc “Cuvée Marcel Henri”	Sauvignon Blanc	N/A		
Sancerre Rosé	Pinot Noir	15 years avg.		1 ha
Sancerre Rouge	Pinot Noir	25 years avg.		2.93 ha
Sancerre Rouge “Le Chant de l’Archer”	Pinot Noir	50 years avg.		.60 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Harvested by hand
- Sustainably farmed grapes

Sancerre Blanc:

- Grapes are immediately de-stemmed and pressed after the harvest
- Must is cold-stabilized
- Vinification in temperature-controlled stainless steel *cuves*, on the lees until bottling
- Wine does not go through malolactic fermentation

Sancerre Blanc “Cuvée Marcel Henri”:

- Grapes come from the domaine’s oldest vines, planted by Daniel’s father and uncle
- Wine is vinified the same way as the regular Sancerre *Blanc*, but ages on fine lees for 18 months before bottling

Sancerre Rosé:

- Vinified just as the Sancerre *Blanc*
- Wine does not go through malolactic fermentation

Sancerre Rouges:

- Grapes are hand harvested and entirely de-stemmed
- Grapes undergo a cold maceration for three days
- Alcoholic fermentation takes approximately two weeks
- Wine ages both in stainless steel and *barrisques* (2%) – barrels come from the Hospices de Beaune in Burgundy after 1, 2, and 3 years of use
- Wines goes through malolactic fermentation in June
- Wines is bottled in August, nearly a year after of the harvest