



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 visit to his website illustrates the symmetry between his music and his wines. Sauvignon Blanc is more than a grape variety; 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. Daniel and his son Simon farm the slopes of the village Crezancy-en-Sancerre, a *terroir* of clay and the famous Kimmeridgian limestone. 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 and his son Simon farm 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.



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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	5 – 65 years avg	Clay, Limestone, Kimmeridgian marl	10.51 ha
Sancerre Blanc “Cuvée Marcel Henri”	Sauvignon Blanc	50 – 65 years avg		1 ha
Sancerre Blanc “Les Cris”	Sauvignon Blanc	30 years avg		.90 ha
Sancerre Blanc “Les Racines”	Sauvignon Blanc	45 – 65 years		.45 ha
Sancerre Rosé	Pinot Noir	15 years avg		1 ha
Sancerre Rouge	Pinot Noir	20 – 55 years		2 ha
Sancerre Rouge “Le Chant de l’Archer”	Pinot Noir	55 years avg		1 ha

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

VITICULTURE / VINIFICATION

- Harvested by hand
- Grapes sorted by hand in the winery
- Sustainably farmed grapes
- Vines planted at a density of 7500 to 9000 vines per hectare

Sancerre Blanc:

- Grapes are immediately de-stemmed and pressed after the harvest
- Juice transferred from press to tank by gravity
- Must undergoes cold-soak for 3 or 4 days
- Vinification in temperature-controlled stainless steel tank and *foudre*
- Wine ages 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
- Vinification in *foudre*
- Wine ages in *foudre* for 1 year, after 1 year the wine is racked in stainless tank and ages for an additional 6 months before bottling
- Wine does not undergo malolactic fermentation



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DANIEL CHOTARD (continued)

Sancerre *Blanc* “Les Cris”:

- “Les Cris” is the name of the parcel from which this wine is made. The soil is composed of pebbles of limestone that are locally called “cris” or “griottes”
- Grapes are immediately de-stemmed and pressed after the harvest
- Fermentation takes place in Acacia barrels and the wine stays in these barrels for approximately 8 months, aging on the lees. There is no stirring of the lees.
- After 8 months, wine is transferred to tank for 3 to 5 months and then 3 to 5 months in bottle. Total aging is 14 to 18 months
- The barrels are 1/3 new, 1/3 1 year old, 1/3 2 years old
- Wine does not undergo malolactic fermentation
- Wine is made by Simon Chotard, Daniel’s son

Sancerre *Blanc* “Les Racines”:

- “Racines” is a reference to the past to the viticultural history of the Chotard family which dates back several centuries. The grapes are sourced from vines planted by the great grandfather, grandfather, and after of Simon Chotard
- Vines are planted mid-slope with southern exposure
- Grapes are immediately de-stemmed and pressed after the harvest
- Fermentation takes place in fûts (30% new, 300 to 500 liter barrels) and the wine stays in these barrels for approximately 10 months, aging on the lees. There is no stirring of the lees.
- After 10 months, wine is transferred to stainless steel tank for 6 months and then ages for 2 months in bottle before release
- Wine does not undergo malolactic fermentation
- Wine is made by Simon Chotard, Daniel’s son

Sancerre Rosé:

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

Sancerre *Rouge*:

- Grapes are hand-harvested and entirely de-stemmed
- Grapes undergo a cold maceration for 5 days
- Alcoholic fermentation takes approximately 3 weeks
- Wine ages both in stainless steel (70%) and fûts (30% new, 300 to 500 liter barrels)
- Wines goes through malolactic fermentation spontaneously, typically during the spring or summer
- Wines is bottled after 15 months of aging



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DANIEL CHOTARD (continued)

Sancerre Rouge “Le Chant de l’Archer”:

- Grapes are hand-harvested and entirely de-stemmed
- Grapes undergo a cold maceration for 5 days
- Alcoholic fermentation takes approximately 3 weeks
- Wine ages both in *fûts* (30% new, 300 to 500 liter barrels)
- Wine goes through malolactic fermentation spontaneously, typically during the spring or summer
- After aging 1 year in *fûts*, wine is transferred to stainless steel tank for 6 months before bottling