



KERMIT LYNCH WINE MERCHANT

DANIEL CHOTARD

Country: France

Region: Loire

Appellation(s): Sancerre

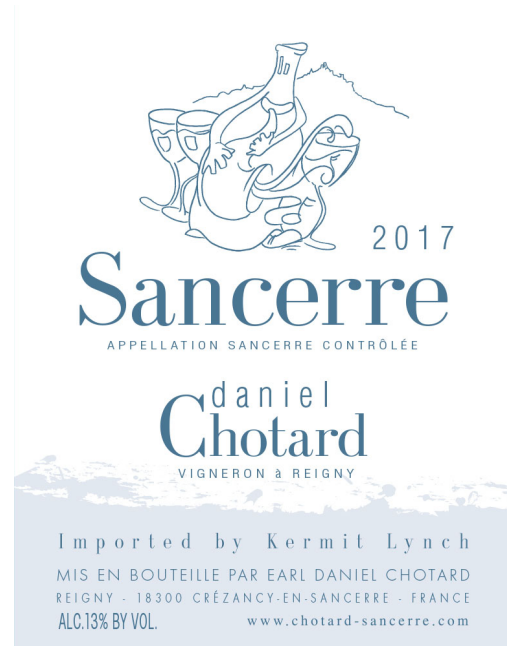
Producer: Simon Chotard

Founded: 1789

Annual Production: 8,300 cases

Farming: Organic (practicing)

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. 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!

In recent years, Daniel has passed the reins of the domaine on to his son Simon. 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. Simon grows 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. He farms the slopes of the village Crézancy-en-Sancerre, where flint meets clay and the famous Kimmeridgian limestone. Simon practices sustainable farming, and uses organic composts to treat the vines. Typically, he harvests his grapes later than his neighbors, resulting in full-bodied wines with a rich complexity. He has also transitioned away from using cultured yeasts, fermenting every wine naturally—a rare feat in an appellation where technical winemaking is still the norm. Simon's quest for a more authentic expression of *terroir* has led him to isolate certain parcels on the basis of soil, experimenting with different aging vessels in the cellar (demi-muids, acacia, foudres...) to find the best match. Like his father's music, Simon'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>
<i>Sancerre Blanc</i>	Sauvignon Blanc	5 – 65 years average	Clay, Limestone, Kimmeridgian marl	10.51 ha
<i>Sancerre Blanc</i> “Cuvée Marcel Henri”	Sauvignon Blanc	50 – 65 years average		1 ha
<i>Sancerre Blanc</i> “Les Cris”	Sauvignon Blanc	30 years average		.90 ha
<i>Sancerre Blanc</i> “Les Racines”	Sauvignon Blanc	45 – 65 years		.45 ha
<i>Sancerre Blanc</i> “Les Coutones”	Sauvignon Blanc	Planted in 1994 (1 ha), 2006 (.61 ha)		1.61 ha
<i>Sancerre Rosé</i>	Pinot Noir	15 years average		1 ha
<i>Sancerre Rouge</i>	Pinot Noir	20 – 55 years		2 ha
<i>Sancerre Rouge</i> “Le Chant de l’Archer”	Pinot Noir	55 years average		1 ha
<i>Sancerre Rouge</i> “Champs d’Alligny”	Pinot Noir	Planted in 1963, 1965		0.5 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 without use of herbicides
- Vines planted at a density of 7500 to 9000 vines per hectare
- All wines are fermented with indigenous yeasts without added sulfur
- Domaine will be certified organic by EcoCert starting with the 2022 vintage

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



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DANIEL CHOTARD (continued)

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

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

Sancerre *Blanc* “Les Racines”:

- “Racines”, or “roots”, is a reference to the past and the viticultural history of the Chotard family, which dates back several centuries. The grapes for this *cuvée* are sourced from vines planted by the great-grandfather, grandfather, and father 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

Sancerre *Blanc* “Les Coutones”:

- From a parcel with perfect southern exposure
- Vinification and aging in neutral *foudres* for 1 year
- After 1 year, wine is racked and aged 6 months in stainless steel before bottling
- No malolactic fermentation
- Les Coutones is owned exclusively by the Chotards and is nicknamed “Slope of the Sun”



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DANIEL CHOTARD (continued)

Sancerre Rosé:

- Made from direct press
- Grapes are not de-stemmed before pressing
- 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

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)
- Wines 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

Sancerre Rouge “Champs d’Alligny”:

- A single-vineyard Pinot Noir from a small parcel planted by Simon Chotard’s great-uncle and grandfather
- Parcel sits on a south-facing slope with lots of limestone in topsoil and Kimmeridgian marl in subsoil
- Previously blended into the domaine’s Sancerre *rouge*; bottled separately as of the 2018 vintage
- Yields restricted to around 30 hl/ha
- 40-70% stem inclusion
- Maceration lasts roughly four weeks (includes 5-day cold soak, two weeks of fermentation, and one week of additional maceration)
- Aged for 18 months in 400-liter barrels
- Small sulfur addition only at bottling
- Bottled unfiltered