

DOMAINE DES CÔTES BLANCHES

SANCERRE

LOIRE

Story

Located in the village of Bué, 2.5 miles West of Sancerre, Domaine des Côtes Blanches was named after the famous terroir of *terres blanches* found in the area. Founded in the 1930's by the Millet family, Nicolas (9th generation winemaker at the property) took over the estate in 2010, pursued its development and extended it to 19.25 hectares of vines planted with Sauvignon Blanc and Pinot Noir.

Farming philosophy : Organic (in conversion since 2021) and biodynamic

Vineyard Information

Grape varieties : 100% Pinot noir

Plot size : 2.07 ha (5.12 acres)

Average age of the vines : 45-55 years

South Southwest facing

Elevation : 240-290m (787-951 ft)

Soils : 100% Kimmeridgian marls (« Terres Blanches »)

FARMING PRACTICES

- Training method : Guyot Poussard
- Regenerative agriculture & phytotherapy (improve soil life, increase biodiversity, cover crop to sequester maximum CO2)
- No herbicides
- Decoction and infusion of plants (horsetail, nettle, willow)
- Use of the lunar calendar
- Organic treatments and fertilizers (compost)

Winemaking

- Mechanical harvest / Destemmed / Sorted
- Cold pre fermentation : 5 days
- Yeast : Indigenous
- Fermentation : Temperature-controlled stainless-steel tanks / 15 days
- Maceration technique : pump over, plunging and unballasting
- Pneumatic press
- Aging : 12 months in 50% temperature controlled stainless steel tank and 50% new & seasoned oak barrels
- Fined : No
- Filtration : Yes
- SO2 Total : <50ppm No addition of sulfur during vinification
- Vegan : Yes

Tasting notes

Traditional notes of strawberry, red fruits and cherry with a jammy touch. Slightly spicy on the nose. Flavors of blackcurrant, black cherry and fresh raspberry with silky tannins on the palate.



Press ratings

90 pts Wine Enthusiast – 2022 vintage