

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% Sauvignon Blanc

Plot size : 5.78 ha (14.28 acres) from multiple plots

Average age of the vines : 3-25 years

South Southwest facing

Elevation : 220-290m (722-951 ft)

Soils : 60% limestone « Caillottes », 10% Buzancais limestone and 30% 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
- Pneumatic press
- Cold settling : 5 days
- Fermentation : Temperature-controlled stainless-steel tanks / 15 days - No malolactic fermentation
- Aging : 5 months in stainless-steel tanks / on lees with regular stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm No addition of sulfur during vinification
- Vegan : Yes

Tasting notes

Nose on white stone fruits, very slightly toasted on its youth, rather soft and complex. Ample and round mouthfeel.



Press ratings

90 pts Wine Spectator – 2023 vintage
91 pts Wine Enthusiast– 2023 vintage