



DOMAINE DES
COLTABARDS
 SANCERRE • LOIRE VALLEY

At the easternmost reaches of the Loire Valley, **Domaine des Coltabard** owns 17 vineyard acres in the commune of Ménétréol on a plateau at the southwest edge of the river. Soils here are mainly clay-limestone and flint. The estate's vineyards are spread over hillsides dominated by the "Piton" or peak of Sancerre. The estate follows *agriculture raisonnée*, a rough European equivalent of North America's *sustainable farming*. Following a cold decant, fermentation takes place at low temperatures in temp-controlled stainless steel tanks. Aged on fine lees until bottling favors depth while preserving freshness.

Arguably the world's finest source of **Sauvignon Blanc**, the Loire Valley sits over an ancient seabed of calcium carbonate, and it is this geological situation that so profoundly shapes the wines of the region. Located on the left bank of the Loire River at the eastern edge of the Valley, Sancerre is long-celebrated for the quality and character of its Sauvignon Blanc.

The region's soil types fall into three categories: Terres Blanches, or *White Earth*, refers to compact chalk deposits atop kimmeridgean marl, common in western Loire; Les Caillottes describes soils of gravel and limestone; and Silex, or *Flint*, is most common in the eastern vineyard regions of the Loire.

SANCERRE

Coltabards Sancerre is a vibrant complement to fresh vegetables, terrines, and raw or cooked shellfish and seafoods (mussels, clams, oysters, whelks, shrimp, and cold or hot lobster dishes); fantastic with sushi but an equally bright foil for spicy Asian cuisine, white meats (poultry, veal, and sweetbreads), and fresh and ripened goat cheeses.

brilliant pale golden-yellow wine with driving scents of white flowers, grapefruit, and orange; round, well-balanced palate of apples and honeysuckle, with an electric citrus touch and a hint of spice; impressive length, good fresh finish

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"Beautifully crafted nose provides a floral and fruity perspective: lime, Hawthorn, honeysuckle, and Granny Smith Apple. Deep mouth expresses chewy tannins and citrus zest." – **Gault et Millau** on the 2014

Thank you for your time and for your interest in Connoisseur Wines