

CORTY Artisan

Silex



VINTAGE	2019
REGION	Loire Valley
APPELLATION	Pouilly-Fume
VARIETAL	100% Sauvignon Blanc
ALCOHOL	13.5%
TERROIR	Flint & limestone-clay.
INFO	34 Ha (84 Acres) total vineyard - 4.1 Ha. (10.13 acres) from 1 single plot in St -Andelain" devoted to "Silex". 30 year old vines Harvested started Sept. 24th 2019 - Pneumatic pressing, fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 0.89 Grs. Residual Sugar / L .

Sustainable Agriculture Practices - HEV 3, farm certified having high environmental value.

About the Estate:

The origin of this Domaine goes back to 1677, when Edme Corty laid the foundations of a small Domaine in Pouilly, Andre Moreux bought his first vines in 1702, but on the other side of the Loire, in Sancerre. Their love of wine would straddle 300 years of history and descend done through 14 generations! These origins explain the Vignobles Moreux-Corty being in the Pouilly-Fume appellation in Les Loges, and in Sancerre at Chavignol. 2 magnificent appellations united in 1955 by the marriage of Jeannine Corty and Raymond Moreaux, direct descendants of Edme and Andre. As a wedding present, their parents gave them a 4.5 Hectares plot of vines on a hillside.... "La Loge Aux Moines"!

Simple philosophy at CORTY Artisan: "Harmony between working the vines and their natural environment". Limiting intervention and taking care of the vines. Treatments are kept to minimum, a rational nutrition of the soil (no chemical fertilizer, ploughing several times a year), allowing to exacerbate the plants physiology and its natural resilience. Short pruning manually de-budding, whilst observing and respecting the flow of the sap.

At the cellars, ancestral knowledge and modern techniques & equipment are combined for the vinification process: Pneumatic pressing and each parcel is vinified separately in thermo-controlled stainless steel tanks. All natural fermentations are spontaneous, long and slow. The indigenous microflora of the grapes are the cradle of the yeasts (no aromatic or pre-selected ones), each tank conserving its unique character and terroir free expression. A full vinification process carried out and guided by the lunar cycle, including for fining and filtration!

Corty Artisan "Silex" comes from a 10 acres single plot called Saint-Andelain, with a north west exposure. Location being reputed as the best flint area of the Pouilly-Fume Appellation. Voluptuous, bright and fruit-forward on the nose, stony and savory palate... Superb.

Tasting Notes:

Soon to come.

Press Review:

"Fermented using natural yeasts, this is steely from the flint soil and taut with herbal crispness... Drink from 2021". **90 Pts** Roger Voss - Wine Enthusiast