

CORTY Artisan

Intro



VINTAGE	2020
REGION	Loire Valley
APPELLATION	Pouilly-Fume
VARIETAL	100% Sauvignon Blanc
ALCOHOL	14%
TERROIR	Limestone-pebbles, flint & limestone-clay, marl
INFO	34 Ha (84 Acres) total vineyard - 9 Ha. (22.24 acres) : 20 plots on 3 different terroirs in "Les Loges" & "St-Andelain", devoted to Corty Artisan "Intro" 30 year old vines Harvested started Sept. 3rd 2020 - Pneumatic pressing, fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 2.3 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 fining and filtration. This is Corty art & Artisan!

Corty Artisan "Intro" comes from 3 terroirs mostly situated in Les Loges, and Saint-Andelain. Finesse of the limestone pebbles, energy of the flint and richness of the limestone-clay soils.. Elegance, typicity and personality!

Tasting Notes & Press Review: (extracts)

"Opens pure & subtle on the nose that is nonetheless intense... quite complex... reminiscent of crushed (flint) stones & gravels as well as fresh white & green fruits... good mineral finish & fruity charm..." *Stephan Reinhardt* **91 Pts** Wine Advocate 01/22

"...appealing combination of chalky flinty notes & warm lemon citrus fruit. Refreshing acidity & a juicy, zesty citrus finish." *Amy Wislocki* **90 Pts** Decanter 12/21

"Strong personality, with bright acidity balanced by the tense texture giving density & rich white-fruit & grapefruit flavors." *Roger Voss* **90 Pts** - Wine Enthusiast