

CORTY Artisan Sancerre Intro



VINTAGE	2022
REGION	Loire Valley
APPELLATION	Sancerre
VARIETAL	100% Sauvignon Blanc
ALCOHOL	13%
TERROIR	Clay & fine Caillottes
INFO	45 Ha (111 Acres) total vineyard - 4 Ha (10 acres) devoted to Corty Artisan "Intro": 4 parcels in Chavignol & 9 parcels Crezancy 30 year old vines Pneumatic pressing, spontaneous fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 1.6 Grs. Residual Sugar / L. Sustainable Agriculture Practices - HEV 3 , farm certified having High Environmental Value.

About the Estate:

The origin of the Domaine goes back to 1677, when Edme Corty laid the foundations of a small estate in Pouilly. On the other side of the Loire, Andre Moreux bought his first vines in 1702 in Sancerre. Their love of wine straddles 300 years of history over 14 generations! The two historic estates were united in 1955 by the marriage of Jeannine Corty and Raymond Moreux, direct descendants of Edme and Andre. As a wedding present, their parents gifted them a precious 4.5 Ha. plot of vines on a hillside... "La Loge Aux Moines"! With vineyards in "Les Loges" of Pouilly-Fume and Chavignol of Sancerre, brothers Julien and Arnaud Moreux lay claim to the most exceptional collection of terroir in the Loire.

A simple philosophy at CORTY Artisan: "Harmony between working the vines and their natural environment". Treatments are kept to minimum with no chemical fertilizers, a rational nutrition of the soil to exacerbate the vine's physiology and its natural resilience. Vineyard work is done by hand, short pruning and de-budding whilst observing and respecting the flow of the sap.

In the cellar, 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 fermentations are spontaneous, and indigenous microflora of the grapes are the cradle of the yeasts (no aromatic or pre-selected ones). Each tank preserves its unique character and freedom of terroir expression. A full vinification process carried out and guided by the lunar cycle, including fining and filtration.

Corty Artisan "Intro" Sancerre comes from Chavignol and Crezancy clayey and fine Caillottes terroir, delivering elegance and finesse (more "feminine" than that Intro Pouilly-Fume) with a perfect balance.

Tasting Notes: ELEGANCE - WHITE FRUIT - MINERAL

"The nose shows you elegance straight away. Silky notes due to very ripe grapes & very long fermentation. Palate starts with a fine minerality & rocky touches, the white fruits notes in the background, bringing complexity. Very balanced and subtle, somewhat feminine " Arnaud Moreux

Press Review:

Soon to come

"Beautifully elegant and complex with spicy-mineral, floral and nutty aromas, ripe and dense fruit... whole complex & structured intensity..." *Wine Advocate*. **These are perfect words for Corty Sancerre!**