

CORTY Artisan Caillotes



VINTAGE	2020
REGION	Loire Valley
APPELLATION	Pouilly-Fume
VARIETAL	100% Sauvignon Blanc
ALCOHOL	14%
TERROIR	Caillottes are limestone pebbles mixed with clay (Kimmeridgean)
INFO	A single 4.5 Ha (11 Acre) plot in "Les Champs de Cris" in Les Loges, on a plateau overlooking the Loire Harvested starting Sept. 8th 2020 - Pneumatic pressing, fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 0.5 g/L Residual Sugar 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. With vineyards in Les Loges of Pouilly-Fumé 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 are combined for the vinification process: Pneumatic pressing, and each parcel is vinified separately in thermo-controlled stainless steel tanks. All fermentations are spontaneous (no aromatic or pre-selected yeast). 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 "Caillottes" comes from an 11 acre single plateau named "Les Champs de Cris" in Les Loges, overlooking the Loire. Density, complexity and superb minerality.

Tasting Notes: MINERAL - CITRUS - SILKY - INTENSE

"Small white pebbles on the ground reflect the sunshine on the grapes. Density, complexity, and superb minerality!" *Arnaud Moreux*

Press Review:

"Always a favorite in this line-up, this is warm fruited but smooth & structured at the same time - tangy & juicy with lemon citrus & white fruits, also a hint of herbaceous pepper, also deeply mineral, smoky, nervy & steely." *Amy Wislocki 93 Pts Decanter 12/21*

"Opens beautifully pure & subtly intense as well as mineral or even flinty on the nose but also reveals fine, ripe, white & refreshing fruits with a hint of gooseberries & leafy notes. Elegant, refined & sappy on the palate, this is a dense, sustainably mineral & structured Pouilly with a long, intense & powerful finish..." *Stephan Reinhardt 92 Pts Wine Advocate 01/22*