

CORTY Artisan

Silex



VINTAGE	2020
REGION	Loire Valley
APPELLATION	Pouilly-Fume
VARIETAL	100% Sauvignon Blanc
ALCOHOL	14%
TERROIR	Flint & limestone-clay.
INFO	39 Ha (96 Acres) total vineyard - 4.1 a. (10.13 acres) from 1 single plot in St-Andelain" devoted to "Silex". 30 year old vines Harvested started Sept. 9th 2020 - Pneumatic pressing, fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 1.5 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 "Silex" comes from a single 10 acre plot in 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: CRISP - FLINTY - LIME - CRISTALINE

"...Opens with a fruit-intense but pure, elegant & terroir-scented nose with thyme & lime notes. Pure, tight & fresh on the palate, this is a tensioned & minerally fresh PF with a fine phenolic character that reveals intensity..." Stephan Reinhardt **91+** Pts *Wine Advocate* Jan. 2022

Press Review:

"... all the firm, chalky structure that makes P. Fume such a popular style. And yet this also displays a warmth & fleshiness, with tangy & juicy citrus aromas & flavors. Almost full & ripe, before finishing with a mineral tightness.." **91 Pts** Amy Wislocki - *Decanter* Dec. 2021 & **91 Pts** James Suckling Aug. 2022