

CORTY Artisan Caillottes



VINTAGE	2021
REGION	Loire Valley
APPELLATION	Pouilly-Fumé
VARIETAL	100% Sauvignon Blanc
ALCOHOL	13%
TERROIR	Caillottes soil on rich limestone sub-soil
INFO	4.5 Ha. (11 acres) from 1 plot on "Les Champs de Cris" in Les Loges. 30 year old vines Harvested started Sept. 23rd 2021 - Pneumatic pressing, fermentation with natural yeasts, aging on lees : 60% in oak large "foudres" 6000 L, and 40% in thermo-controlled stainless steel tanks. 0.4 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.

"Harmony between working the vines and their natural environment". Treatments are kept to minimum with no chemical fertilizers, and vineyard work is done by hand. In the cellar, vinification is guided by the lunar cycle, combining ancestral knowledge and modern techniques. All fermentations are spontaneous, long and slow (up to 4 months!). Each tank preserves its unique character and freedom of terroir expression!

Little story about this cuvée 2021 Vintage. "This our first experience with wood. I have been always thinking that I had to try... but for that I was to make sure about the quality of the wood. Therefore we used a special wood I personally looked for in a special forest, 250 years old French oak. Then I had to choose the right barrel, & I was convinced I had to use one as big as possible, because then the contact with the wine is ten times lower than in a classic barrel, that's why we did it in 60hl oval." *Arnaud Moreux*

This strong limestone offers a very mineral nose with rocky flavours. The palate is really rich & intense, with citrus fruit & plum flavour in background. And the aftertaste, endless! Actually, I do not really feel or taste the wood but I think it reinforce, strengthen the backbone of the wine, maybe allowing us to go further in our quest for the truth & purity.

Press Review: MINERAL - CITRUS - SILKY - INTENSE

"This is a full-bodied, textured & tensioned Pouilly with fine tannins & saline acidity, a complex that carries this intense & mouth-filling wine from stony limestone soils to a long & aromatic yet most of all structured, saline & sustainable finish." **92+ Points** Stephan Reinhardt, *Wine Advocate* (03/23)

"Shows white blossom, lemon curd & lemon zest aromas. It's a refined example of its style, expertly weaving together purity of the fruit - lemon oil, lemon balm, verbena - with mineral intensity. The finish is taut & pithy, reminding me of juts ripe peaches, warm stones & bitter grapefruit zest." **93 Points** Nathalie Earl, *Decanter* (01/23)