

## CORTY Artisan

### La Loge aux Moines



<b>VINTAGE</b>	<b>2019</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Pouilly-Fume</b>
<b>VARIETAL</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	14.50%
<b>TERROIR</b>	Kimmeridgian-marl south-facing slope
<b>INFO</b>	45 Ha (111 Acres) total vineyard - 4.45 Ha. (11 acres) "La Loge aux Moines" single plot and Monopole. 6.500 Vine plant / Hect. Density - 30 year old vines  Harvest started Sept. 23rd 2019 - Pneumatic pressing, 3 & 1/2 month's fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks.  3.7 g/L Residual Sugar  <b>Sustainable Agriculture Practices - HEV 3</b> , 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 "La Loges aux Moines" comes from an historic site above the villages of Les Loges, original part of Pouilly-Fume Appellation. The Benedictine monks chose the site to plant the 1st vines in the 11th century. Being on the paths to Santiago di Compostella, it was formerly a site of welcome for pilgrims, known as "Monks' house". This monopole of 4.5 Hect. is on south-facing slope, overlooking the Loire at about 200 meters (650 feet) altitude on kimmeridgian marl.

#### Tasting Notes: PURE - RICH - COMPLEX

"This is the flagship wine from the Domaine. Wine from these plots are characterized by great precision, minerality & structure. It's an austere style, with faintly smoky, herbs aromas that hint at great concentration beneath. A delicious expression of Pouilly-Fume, made with great finesse". A. Wislocki - Decanter

**95 Pts** Decanter - **93 Pts** Stephan Reinhardt - Wine Advocate - **92 Pts** James Suckling