

## CORTY Artisan

### Silex



<b>VINTAGE</b>	<b>2021</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Pouilly-Fumé</b>
<b>VARIETAL</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	13%
<b>TERROIR</b>	Flint & limestone-clay.
<b>INFO</b>	39 Ha (96 Acres) total vineyard - 4 Ha. (10 acres) from 1 single plot in St-Andelain" devoted to "Silex". 30 year old vines Harvested started Sept. 20th 2021 - Pneumatic pressing, spontaneous fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 0.4 g/L Residual Sugar <b>Sustainable Agriculture Practices - HEV 3, farm certified having high environmental value.</b>

#### 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. 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

"I particularly appreciate the attack and its way to give off in the palate. It's cut like a precious stone. The freshness is very precise and offer a nice tension and structure to this wine. This cuvée is a real Silex cuvée. " *Arnaud Moreux*

#### Press Review:

"Opens with a coolish, pure, straightforward and flinty bouquet of white and green fruits along with vegetal and blackcurrant notes. Lean and elegant on the palate, this is an intense yet refined and vegetal-flavored Pouilly with fine, ripe and playful acidity leading to an elegant and saline, finely crisp and phenolic finish. This is Pouilly purity in a classic style! " **92 Points** Stephan Reinhardt *Wine Advocate* March 2023

"In the mouth it's succulent, mouthwatering and textural [...]. Broad and serious..." **91 Points** *Nathalie Earl, Decanter*