

CORTY Artisan

Intro



VINTAGE	2023
REGION	Loire Valley
APPELLATION	Pouilly-Fumé
VARIETAL	100% Sauvignon Blanc
ALCOHOL	13%
TERROIR	Limestone-pebbles, flint & limestone-clay, marl
INFO	45 Ha (111 Acres) total vineyard - 9 Ha (22 acres) : 20 plots on 3 different terroirs in "Les Loges" & "St-Andelain", devoted to Corty Artisan "Intro" 30 year old vines Pneumatic pressing, fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 1.4 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. 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 "Intro" comes from 3 terroirs situated in Les Loges and Saint-Andelain. Finesse of the limestone pebbles, energy of the flint and richness of the limestone-clay soils... Elegance, typicity and personality!

Tasting Notes

BRIGHT - CHALKY - CLASSIC

"Not as feminine as our Sancerre, the nose offers more chalky notes. The attack & the palate deliver a fine minerality & roundness, offering delicate fruit notes with subtle finish. A nice introduction showing purity." *Arnaud Moreux*

Press Review:

"There's a pronounced smoky, flinty character in this mineral driven version, with a round core of green apple & grapefruit. Textbook & tasty." *Kristen Bieler W. Spectator*

2022 Vint.: "Has an initial zingy freshness, however, as this sleek & focused Sauvignon Blanc flows over the palate the character of the grape unfurls with notes of citrus zest, gooseberry & white currant..." 90 Pts *James Suckling*