

## CORTY Artisan

### La Loge aux Moines



<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Pouilly-Fumé</b>
<b>VARIETAL</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	13.50%
<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. Density of 6,500 Vines per Ha. 30 year old vines  Pneumatic pressing Spontaneous fermentation for 3 1/2 months, using only natural yeasts . Aging on lees in thermo-controlled stainless steel tanks. Ploughing & organic fertilizer when necessary. Vinification informed by the lunar calendar.  <b>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. 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 village of Les Loges, original heart 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 Ha is on south-facing slope, overlooking the Loire at about 200 meters (650 feet) on kimmeridgian marl with the highest proportion of active limestone in the Loire.

**Press Review:** "Opening with a delicate & complex bouquet of orchard fruits, honeysuckle, pear & peach. Medium to full-bodied, enveloping & fleshy with a charming, ripe core of fruit framed by lively acids & a long, penetrating finish. It retains enormous appeal..." *Y. Castaing 92 Pts Wine Advocate* — "A full bodied, richly styled version, with a ripe, supple quality to its sweet orange zest and orchard fruit. Lemony freshness & bitter, pithy-edged acidity nicely support the weighty frame, while green almond & singed thyme notes add a sultry fell on the lingering finish." *Kristen Bieler 91 Pts Wine Spectator*

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#### INFO cont.

Limited intervention viticulture. Ploughing and organic fertilizer only when necessary.

Vinification informed by the lunar calendar.

0.8 g/L Residual Sugar

**Sustainable Agriculture Practices - HEV 3**, farm certified having high environmental value.

#### Press Review & tasting Notes:

2020 Vint.: **92 Pts** A. Wislocki - *Decanter*

**"From a - or even the - top site of the appellation, which was planted on Kimmeridgian marl soils a thousand years ago** by Benedictines, the 2020 Pouilly-Fume "La Loge aux Moines - Monopole" opens with a deep, clear, refined and fresh bouquet of ripe fruits intermingled with iodine notes that represent exceptional mineral complexity and depth. Dense and seriously structured, this is a full-bodied, complex and sustainable Pouilly with lots of expression, finesse, iodine flavors and mineral tension. This is doubtlessly a great Pouilly whose dimensions are already palatable, though the wine is still very young but oh so promising. I preferred a Burgundy glass to taste and appreciate this full-bodied, dense, persistently salty and tensioned Pouilly. Arnaud Moreux says; "The Loge aux Moines always shows the minerality of a grand cru from Burgundy but with the freshness of Sauvignon Blanc. It is a unique Cuvee that is hard to classify. It's not really a Pouilly-Fume but always a Loge aux Moines" **93 Points** Stephan Reinhardt *Wine Advocate* - Tasted Jan. 2022

"The nose offers us an exceptional minerality with ripe citrus behind. In the mouth the material, texture, is enveloping and silky, somewhat captivating. There is always this velvety which takes all your mouth, palate which belongs to the ineffable. The taste is juicy, showing opulence, minerality, complexity delivering a crunchy acidity with a superb exuberance. When I feel lost, this wine reminds me always where I am from!" *Arnaud Moreux*

"So deep and full nose, velvety and waxy honey notes, luscious, intensity. Impressive and endless palate, juicy, citrusy, anise notes, velvety & firm at the same time. Truly unique monopole terroir and gem." *Franck*