

## CORTY Artisan Caillottes



<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%
<b>TERROIR</b>	Caillottes soil on rich limestone sub-soil
<b>INFO</b>	4.5 Ha. (11 acres) from 1 plot on "Les Champs de Cris" in Les Loges. 30 year old vines 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 <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.

"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** 2022 Vintage. "This our second year 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." A. 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

" Derived from stony, calcareous soils, reveals aromas of ripe orchard fruits, lemon oil, flower & menthol, followed by a moderately weighted, round & supple palate with a juicy texture, elegant depth at the core & an iodine-inflected, saline & mouthwatering finish. This is a well executed Sauvignon Blanc." Y. *Castaing* **90 Pts Wine Advocate** — "An expressive & elegant Pouilly-Fume with the cassis & flinty character we associate with this appellation. Good length & harmony on the bright medium-bodied palate." James Suckling **91 Pts** — **93 Pts Nathalie Earl, Decanter** (01/23)