
LES CORTIS
(Bugey, France)

February 2020



With Jérémy Decoster of Les Cortis in the village of Condon in Bugey

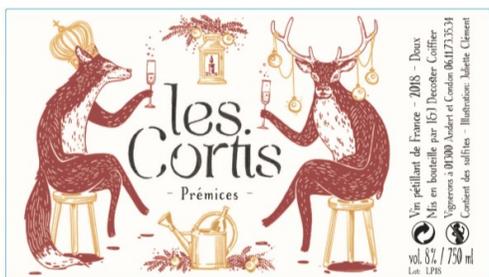
There is something magical about wines that are made from mountain-grown vines. The wines hit every note with absolute clarity with no weight. In the alpine meadows of *Bugey* in *Savoie*, Jérémy Decoster and his partner Isabelle Coiffier of *Les Cortis* are making wines that sing. *Les Cortis* is located in the impossibly tiny village of *Condon* in *Bugey*. There is not even a *boulangerie* or café in the village. *Condon* permeates silence, nature, and beauty. *Condon* is a place where one gets lost only to find oneself.

Bugey is in the mountainous region of *Savoie*. You can see the mountains behind Jérémy in the photo above. *Bugey*, with the vine surface of less than 200 hectares, is merely a footnote in many wine textbooks. Yet, *Savoie's* vine surface is only a fraction of what was merely a century ago. When one drinks a great bottle of *Bugey*, one understands emotionally why the dedicated *vignerons* are still willing to risk all in the appellation that has tiny slopes, climatic challenges, and mountainous isolations.

Jérémy was in an indie rock band through his teens and twenties. With the love of starting a family with Isabelle, Jérémy decided to enroll himself into an oenology school. During his apprenticeship at Alice et Olivier de Moor in *Chablis*, Jérémy fell in love with wines and being a *vigneron*. After the apprenticeship, Jérémy and Isabelle settled in *Bugey*. They farm six hectares, which are comprised of two separate parcels. It is a five-minute walk from the cellar to the vines, where Jérémy spends much of his waking hours. The two parcels of vineyards are completely surrounded by forests, where they provide diversity. The wines are precise and fresh. I am so pleased to announce *Les Cortis* for the first time in our province.

PREMICES 2018

SPECULATIVE SKU: 049665 750ml 12 bottles/case
\$25.85 Wholesale / \$30.00 Retail per bottle



A heavenly wine for brunch. This is a sparkling wine in the traditional *Methode Ancestral*. Pet Nat from Bugey tends to be a little sweeter than, say, from the Loire, which makes this Pet Nat even more quaffable. Partially fermented wine is bottled and capped, where the fermentation continues, leaving bubbles naturally with discreet residual sugar. It is like the *Cerdon du Bugey* (made with Gamay & Ploussard), except this *Premices* is a white version. This sparkler is a blend of Chardonnay and Roussette. A hint of apples, hey

and ginger. Off-dry entry ends with fresh acidity. This comes in at 8% alcohol. I can't think of a better sparkling as an aperitif or serve this beauty to your friends over a lingering brunch on a lazy Sunday, and try not to drink the whole bottle yourself. Jérémy serves this sparkler ice cold. Comes in a crown cap.

UZÉE 2018

SPECULATIVE SKU: 149532 750ml 12 bottles/case
\$25.85 Wholesale / \$30.00 Retail per bottle



A blend of Mondeuse and Gamay. Pretty robe. Violet nose, which comes from Mondeuse according to Jérémy. Energetic. Full of life. Fresh. This wine speaks clearly of the place and *vigneron*. This wine immediately transports me back to the domain of *Les Cortis* with Jérémy. By the way,

all the labels are by Jérémy's partner Isabelle, who is a painter. All labels adorn natural scenes in their village.

TERAXE 2018

SPECULATIVE SKU: 149529 750ml 12 bottles/case
\$25.85 Wholesale / \$30.00 Retail per bottle



An exquisite elegant white that speaks softly. Light as air and fresh as a waterfall. A blend of 90% Roussette and 10% Chardonnay. Alpine-meadow freshness. Precise. Roussette is an indigenous varietal in Savoie. Alluring taste that can only come from the vines grown in the mountains of *Bugey*. If you prefer a white with a loud personality and big body, please skip this wine.

SILLON 2018

SPECULATIVE SKU: 097249 750ml 12 bottles/case
\$25.85 Wholesale / \$30.00 Retail per bottle



A field blend of Pinot Noir, Gamay, Mondeuse and Corbeau. An unusual and delicious blend. The varietals Mondeuse and Corbeau are indigenous to Savoie and Bugey. Floral, peppery with unique nose and taste. Very delicious. Light in its feet, weighing at 11.2% alcohol. Leaves your mouth fresh and alive with every sip.