
LES CORTIS
(Bugey, France)

February 2021



With Jérémy Decoster of Les Cortis in the alpine meadow of Condon in Bugey

In the alpine meadows of *Bugey* in *Savoie*, Jérémy Decoster and his partner Isabelle Coiffier of *Les Cortis* tend their six-hectare vineyards. Far from the madding crowd, *Les Cortis* is located in the hamlet of *Condon* in *Bugey*. I first visited Jérémy and Isabelle in July of 2019. As I parked my rental car near the village square for awhile to get a bearing, not a single car drove by. Silence. There was no cell signal in the village square. I had to walk around the village to look for a cell signal and found it near the church on the hill.

Bugey is in the mountainous region of *Savoie*. All great ski slopes in France are in *Savoie*. You can see the mountains in the distance next to Jérémy in the photo above. When one drinks a great bottle of *Bugey*, one connects emotionally why the dedicated *vignerons* are still willing to risk all in the appellation that has tiny slopes, climatic challenges, and mountainous isolations.

There is something so compelling about alpine wines. They are so fresh and lively. Inimitable. All *Les Cortis* wines are bottled by hand by gentle gravity. There is only a handful of *vignerons*, who still works traditionally like this. In the wine regions of France, although much has changed, still much abides.

GASTINE 2019

SPECULATIVE SKU: 025665 750ml 12 bottles/case
\$26.16 Wholesale / \$34.00 Retail per bottle



This is a new wine in our market. It is a field blend of about 70% Gamay and 30% Chardonnay. Jérémy and Isabelle love a field blend and it has a long history in the region. There used to be many vineyards that were planted with different varietals in the same parcel in *Savoie*. Hand-harvested Gamay and Chardonnay from the same parcel are picked at the same time and macerated together. Fermentation is with ambient yeasts like all of their wines.

Colour is like Gamay. Comfort smell of a cherry-pie. Fresh and lively, showing off its mountainous cool terroir. Even in blistering solar vintage of 2019, alcohol comes in at 12%. Lovely.

MÉRUNE 2019

SPECULATIVE SKU: 025765 750ml 12 bottles/case
\$26.16 Wholesale / \$34.00 Retail per bottle



This wine is also new to our market. This is a field blend of Chardonnay and Altesse (aka Roussette). Altesse is an indigenous varietal in *Savoie*. Bright and zippy but with substance. Chardonnay brings out body and roundedness, while Altesse brings out the minerality. This unique white has all the charm of vines grown on cool alpine meadows. Both varietals are pressed together and *élevage* is in neutral vats for about six months prior to bottling. Isabelle is an artist and all the labels are made from her paintings.

PREMICES 2018

SPECULATIVE SKU: 049665 750ml 12 bottles/case
\$25.85 Wholesale / \$34.00 Retail per bottle



This is a sparkling wine in the traditional *Method Ancestra* – aka *Pet Nat*. 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. Jérémy serves this sparkler ice cold. Comes in a crown cap.

UZÉE 2019

SPECULATIVE SKU: 149532 750ml 12 bottles/case
\$26.16 Wholesale / \$34.00 Retail per bottle



A blend of Mondeuse and Gamay. Mondeuse is an indigenous varietal in *Savoie* and gives dark colour with a violet fragrance. Full of life. Fresh. Inimitable taste of *Savoie*. Seriousness of Mondeuse is tempered by fun-loving Gamay. This wine speaks clearly of the place and *vigneron*. This wine immediately transports me back to the domain of *Les Cortis* with Jérémy. Best served cool.

(Note: Some labels are not current vintage and it is shown for illustration purposes only)

SILLON 2019

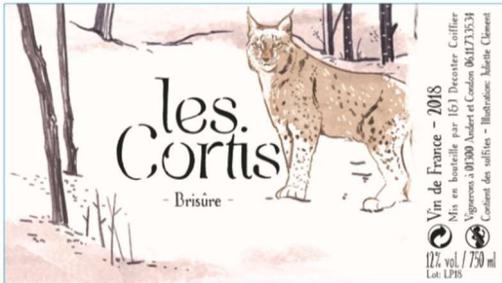
SPECULATIVE SKU: 097249 750ml 12 bottles/case
\$26.16 Wholesale / \$34.00 Retail per bottle



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. A hint of minerality adds complexity. Youthful. Delicious. Light in its feet. Leaves your mouth fresh and alive with each sip.

BRISURE 2019

SPECULATIVE SKU: 097256 750ml 12 bottles/case
\$26.16 Wholesale / \$34.00 Retail per bottle



A field blend of Altesse and Gamay. Both varietals are picked at the same time and pressed together. The majority of the blend is Altesse. The pressed Gamay adds a little colour and compelling deliciousness to this unique wine. This wine is very light in colour and drinks like a rosé. Light and refreshing. As cool as alpine air. Chill a bottle in an ice bucket, sit on a patio, order in your favourite food, and watch the world go by.