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Claude Courtois, Quartz

Producer	Claude Courtois
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape variety	Sauvignon Blanc
Region	Loire Valley, France
Appellation	Vin de France
Alcohol by volume	12.5%

Product information

Age of Vines: 15 years.
Yields: 25 hl/ha.
Soil: Clay & limestone.

Vinification Method: hand-harvested, destemmed & gentle press. Only natural yeast & the juice undergoes an extended maceration. Vinified in barrel & aged for 12-24 months in oak. Quartz drinks well in its youth, decanting is highly recommended, & the wine can age for a decade.

Tasting Note: Golden straw in the glass with shimmering pale highlights. The nose offers sliced apple & poached pear backed by apple chutney spiced with brown sugar, nutmeg, cinnamon & allspice. The palate is very nutty, with a firm acidity. Yellow Apple flavors follow through & are joined by marzipan, hazelnut & hints of warm caramel. The wine finishes long & vibrant, with great mineral & core fruit presence & a lingering inner mouth perfume of pear eau de vie. This is a truly outstanding, complex wine.

Pairing: Serve w/ grilled sausage, braised pork loin or grilled pork chops, savory chicken dishes, paté, cured meats & young or aged mild cheeses on rustic bread.

Producer information

Claude Courtois has created a small farm which exemplifies what biodynamics is all about in terms of biodiversity and self-sufficiancy, although he does not consider himself to be a biodynamic grower. He farms a balanced & completely chemical free 13 hectares of vines in the heart of the VDP Sologne. Courtois also grows organic wheat, which he feeds to his cows. “Nothing comes into my vineyard,” he says, meaning no chemicals ever. He has created a well- balanced, bio-diversity with trees, fruit trees, vines, woods, fields. No pesticides, herbicides, fungicides, chemical fertilizers, or synthetic chemicals of any kind are allowed on the vines or in the soil of the vineyards. He has his own methods for promoting the diverse life of the soil. The grapes—Gamay, Cabernet Franc, Côt (Malbec), Cabernet Sauvignon, Sauvignon Blanc & Pineau d’ Aunis—are harvested by hand & only indigenous yeast are used during fermentation. Claude regards the soil on his farm as a living organism. He lives in harmony with nature & the wines he crafts are a pure & vibrantly alive testament to outstanding Biodynamic winemaking.