

LA SORGA

Antony Tortul

Diversey Wine turns six next month on May 19th, on one of the last days of Taurus, and some of us are taking this opportunity to reflect upon the past before we begin work on the seventh year. It's not hard, the shop's walls and office in the back are littered with ephemera: trophy bottles, old wine club pamphlets, party flyers, Cellar Door menus. When it's quiet and I'm low on inspiration I let my eyes wander over the walls, it doesn't take long to find something to enliven the moment I'm in or to inspire a future project. Digging in the archives is how we came to select La Sorga for the wine club this month. The inaugural Wine Club 2 also featured Antony Tortul's mindbending Southern French wines and it's a pleasure to catch up with them.

Tortul began La Sorga in 2008 after years of working at wineries in the Rhône Valley and south of France. Lacking the funds to purchase his own fruit, he began the domaine as a négociant, purchasing fruit from organic growers and vinifying it in his father's garage. I assume the project started out somewhat small, but has grown immensely over time. The Languedoc is dense with vines, spit in the wind toward a vineyard and it'll land in another one. Tortul now sources grapes from around 25 hectares of land with a passion for finding old vines and obscure varieties putting him in the position of not just winemaker, but a sort of mad archivist of the region. Using traditional materials to create completely untraditional wines: red sparkling wines, single variety macerations of white blending grapes, red and white grapes together, and

red grapes as white wine. Cuvées are sometimes but not always repeated but the spirit of both the project and expression of wild Languedoc terrain. The project constantly balancing the need to hold on or let go in order to move forward. In Tortul's case with another vintage, for me a good reminder as I stare at the walls full of the comparatively short history of Diversey Wine.

This month you have two wines: Chuck, a sparkling to Chuck Norris of Grenache and Syrah. Good to have freezing cold, standing over your sink with glasses for you and all your friends ready after popping the cap. And something simple like salami on the side. Eternel Retour is a maceration of Mauzac, a gourmand grape Southern French of which I'm particularly fond. I would braise a pork shoulder and dress it up with whatever you can find at the Green City and drink this alongside.

-Emily



From Gergovie Wines' website Antony & Harry chatting at the Fête du Vin

Tasting with Kara Fowler, also of Other Blues Import Co.



The early crowd at the Les Lunes winery.



BRUMAIRE REPORT :)

Pete Bloomberg from Llewelyn Wines



DIVERSEY WINE CLUB 2 APRIL 2024 LA SORGA

Laureano Serres' barrel was popular



Line up at Simon Busser's table.



NOTA BENE...

TASTINGS!
APRIL 2024
(12-3pm):

- 04.07, A Boire
- 04.14, Lucy Margaux
- 04.21, La Sorga
- 04.28, Celler Escoda

April's wine club tasting will be Thursday the 4th from 12 to 6

Outside the after party at Ordinaire.



picnic buddies



photos from Emily