



## 2023 CLOS DE LA COULÉE DE SERRANT, MONOPOLE

### WINERY

Famille Joly is widely known as one of the greatest biodynamic wine producers in France, embodying the intersection of well-respected history and refined technique. The estate is owned by the Joly family, led by Nicolas Joly, and aims to express the natural balance and beauty of the Loire Valley Chenin Blanc vineyards with respect and minimal intervention.

### WINE

Considered one of the greatest white wines in France. A remarkable expression of the land, this Chenin Blanc is produced from vines aging 55-60 years-old. The site on which the vines are planted has continuously produced wine for a consecutive 892 vintages, since 1130. Unparalleled in intensity and complexity, the energy of the property is bottled in this iconic and limited offering that will develop for years to come.

### VINEYARDS

Clos de la Coulée de Serrant is its own AOC, entirely owned by the Joly family and produced from 7 hectares of vineyards on steep slopes with southern exposure. The soil is composed of shale outcroppings (schist) interspersed with quartz. The site has remained under vine since the Cistercian monks first planted it in 1130.

### VINTAGE NOTES

A generous vintage arrives with pleasure, though we had to work hard to earn it. Early in the season, frost threatened until late April, but nature favored us this time. The growing season demanded constant attention and dedicated work in the vineyard. We nurtured the beautiful grape clusters through to harvest to achieve our desired yield. Summer brought challenging weather conditions—cold spells and dramatic temperature swings culminated in an almost tropical atmosphere. In September, the cool and damp climate slowed grape ripening and led to some rot developing. Our team of harvesters performed remarkable work, carefully sorting the grapes. The harvest extended nearly 6 weeks, from early September to mid-October, and this painstaking attention to detail paid off—the vintage shows beautifully in the bottle. The 2023s are elegant, long-lasting, and balanced, showcasing our Chenins perfectly.

### WINEMAKING

Fermented naturally with 100% indigenous yeasts with no temperature control. The wine goes through full malolactic fermentation naturally, followed by a period of aging for 11 months in used oak barrels. No fining or filtering before bottling.

### TASTING NOTES

A very nice balance, complexity and intense deepness. A wine that of course deserves to be a bit forgotten in your cellar.



### VINEYARD

Region:	Loire Valley
Sub-region:	Savennières
Appellation:	AOC Coulée de Serrant, Monopole
Soil:	Schist, quartz
Age/Exposure:	55-60 year-old vines Southern exposure on steep slopes
Vine Density:	4,800-6,700 vines/ha
Yields:	Yields: 32 hl/ha
Certifications:	Organic - Ecocert & Demeter 1981 Biodynamic - Ecocert & Demeter 1981

### WINEMAKING

Varietals:	100% Chenin Blanc
Aging:	11 months in old oak barrels
Bottling Date:	September 2024

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%
Total Acidity:	3.9 g/L
Residual Sugar:	1.9 g/L