



## 2022 CLOS DE LA BERGERIE

### 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

Clos de la Bergerie provides a unique interpretation of site, taking in the moderating and gentle east facing slopes of AOC Savennières Roche aux Moines. The Joly family owns 2.77 hectares of the appellation.

### VINEYARDS

Coming from the gentle east facing slopes of AOC Savennières Roche aux Moines. The vineyard is comprised of the same soil composition as Coulée de Serrant, schist and quartz, but with deeper soil and milder slopes, allowing the maturity to peak just slightly later.

### VINTAGE NOTES

The 2022 vintage started uncomfortably just as the 2020 and 2021 vintages. Frost announced itself end of April. Even if it had indeed some impact still we lost much much less than previous years. A rainy period followed during flowering in the Spring, therefore we had a various presence of grapes. Summer was very hot and very dry. In the beginning of August berries were not bigger than peas. Because of the lack of water we started to doubt even being able to harvest! Finally some rain arrived end of August and maturity of the grapes progressed quickly in very good conditions. Because of the high temperature we could harvest only during the mornings. The result is a very elegant and balanced vintage, very representative of a great chenin from the Loire valley.

### 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 8 months in used oak barrels. No fining or filtering before bottling.

### TASTING NOTES

A rich and powerful wine set to stand the test of time. The fruit offers great concentration and the wine is sowing typical oxidative notes balanced with the intensity of the fruit and great acidity.



### VINEYARD

Region:	Loire Valley
Appellation:	AOC Savennières, Roche aux Moines
Soil:	Shale, sand
Age/Exposure:	40 year-old vines East facing slopes
Vine Density:	4,800-6,700 vines/ha
Yields:	Yields: 12.8 hl/ha
Certifications:	Organic - Ecocert & Demeter 1981 Biodynamic - Ecocert & Demeter 1981

### WINEMAKING

Varietals:	100% Chenin Blanc
Aging:	8 months in old oak barrels
Bottling Date:	June 2023

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	15%
Total Acidity:	3.7 g/L
Residual Sugar:	2.6 g/L