



## 2022 LES VIEUX CLOS

### 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

Les Vieux Clos provides an inviting taste into the Famille Joly style. The 5.5 hectares vineyard is planted on light slopes facing east in the mountainous AOC Savennières appellation. Yields are kept at 25 hectoliters per hectare (well below the 50 hl/ha requirement of the appellation). Unique to this wine in the portfolio, fermentation can be completed partly in tank.

### VINEYARDS

Planted over 5.5 ha on light slopes facing east in the mountainous AOC Savennières region. The soil here is unique, with sand layered in the first 2 feet.

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

### TASTING NOTES

The wine provides expressive exotic notes of ginger and coriander balanced with an accent of salinity. Les Vieux Clos is often considered the most aromatic of the three wines.



### VINEYARD

Region:	Loire Valley
Appellation:	AOC Savennières
Soil:	Shale, sand
Age/Exposure:	35 year-old vines Gentle east facing slopes
Vine Density:	4,800-6,700 vines/ha
Yields:	Yields: 13 hl/ha
Certifications:	Organic - Ecocert & Demeter 1981 Biodynamic - Ecocert & Demeter 1981

### WINEMAKING

Varietals:	100% Chenin Blanc
Aging:	12 months in old oak barrels
Bottling Date:	December 2023

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	14%
Total Acidity:	3.6 g/L
Residual Sugar:	2 g/L