



2023 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 2023 vintage was hard-earned but rewarding. Spring frost threatened until late April, and the growing season required constant care. Summer brought cold spells and dramatic shifts, while September's cool, damp weather slowed ripening and caused some rot. Thanks to careful sorting by the harvest team over six weeks, the resulting wines are elegant, balanced, and a true showcase of Chenin Blanc.

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

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

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| 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: 28-30 hl/ha |
| Certifications: | Organic - Ecocert & Demeter 1981 Biodynamic - Ecocert & Demeter 1981 |

WINEMAKING

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|----------------|-----------------------------|
| Varietals: | 100% Chenin Blanc |
| Aging: | 8 months in old oak barrels |
| Bottling Date: | July 2024 |

TECHNICAL DETAILS

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|-----------------|---------|
| Yeast: | Native |
| Alcohol: | 13% |
| Total Acidity: | 4.2 g/L |
| Residual Sugar: | 2 g/L |

