



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

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 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

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

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

TECHNICAL DETAILS

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