



2024 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 AOP, 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

The 2024 vintage was more measured, with naturally moderated yields. A return to cool, classic Loire conditions brought slow ripening and a late-September harvest, allowing careful selection for optimal maturity. Healthy, golden fruit fermented cleanly, resulting in bright, precise wines with layered aromatics, refined complexity, and long, impressive length.

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

Clos de la Coulée de Serrant reveals a profound expression of Chenin Blanc. Golden-hued, it opens with quince, ripe pear and chamomile, layered with honey, crushed stone and subtle spice. The palate is dense yet vibrant, driven by incisive acidity and saline tension. Concentrated, textured and deeply mineral, it unfolds with remarkable length and quiet power.

VINEYARD

Region:	Loire Valley
Sub-region:	Savennières
Appellation:	AOP 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
Malolactic Fermentation:	100%
Aging:	11 months in old oak barrels

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.8%
Total Acidity:	4 g/L
Residual Sugar:	0.4 g/L