



2023 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

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

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:	Schist, quartz
Age/Exposure:	40 year-old vines East facing slopes
Vine Density:	4,800-6,700 vines/ha
Yields:	Yields: 25 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:	12.5%
Total Acidity:	3.9 g/L
Residual Sugar:	2.5 g/L