



## 2024 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 AOP 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 AOP Savennières region. The soil here is unique, with sand layered in the first 2 feet.

### 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 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:	AOP 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
Malolactic Fermentation:	100%
Aging:	8 months in old oak barrels

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.5%
Total Acidity:	4.1 g/L
Residual Sugar:	1 g/L