



2024 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 AOP Savennières Roche aux Moines. The Joly family owns 2.77 hectares of the appellation.

VINEYARDS

Coming from the gentle east facing slopes of AOP 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

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

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

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	14%
Total Acidity:	4.2 g/L
Residual Sugar:	0.5 g/L