



2019

CLOS DE LA BERGERIE – AOC SAVENNIÈRES – ROCHE AUX MOINES

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 3.5 hectares of the appellation. The vineyard comprises 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. A rich and powerful wine set to stand the test of time.

VINEYARD NOTES

Varietal:	Chenin Blanc
Age of Vines:	35 to 40 years old
Yields:	22 hectoliters per hectare
Soil:	Schist, quartz

WINE NOTES

Vinification:	No settling, no temperature control during fermentation, 100% indigenous yeasts, no fining
Malolactic Fermentation:	100%
Aging:	6-8 months in old oak barrels
Alcohol:	15%
Total Acidity:	3.7 g/L
Residual Sugar:	5.0 g/L
Certification:	Organic and Biodynamic since 1981

VINTAGE NOTES

Considered a vintage of extremes. It was a very early year with an almost unavoidable frost situation. A loss of 30%-40% depending on the parcels. Flowering continued over three weeks leading one to expect a pretty long harvest. A dry season, very very dry, only needing one treatment of 150 grams of copper. Temperatures went up to 42°C over several days. Less than 30mm rain in three months, the maturity of the berries were blocked during August, with a very small sized berry. In spite of this situation, the vines managed to reach maturity, helped by a small rain in the beginning of September. Harvest started September 23 and the maturity of the grapes was very even. For the first time in 40 years some parcels were harvested in one pass! In the cellar, we had a very long and smooth fermentation. An interesting vintage, less botrytis (3%-5%), golden grapes, while frost and dryness have done their damage to yields.



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ORGANIC



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BIODYNAMIC

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