



2019

CLOS DE LA COULÉE DE SERRANT – MONOPOLE AOC COULÉE DE SERRANT

Considered one of the greatest dry white wines in France, the Clos de la Coulée de Serrant has its own AOC and is entirely owned by the Joly family. A remarkable expression of the land, this Chenin Blanc is produced from 7 hectares of vineyards aging 40 to 50 years-old. With steep slopes and southern exposure, the soil is composed of shale outcroppings (schist) interspersed with quartz. The site on which the vines are planted has remained under vine 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.

VINEYARD NOTES

Varietal:	Chenin Blanc
Age of Vines:	45 to 50 years old
Yields:	20 hectoliters per hectare
Soil:	Shale outcropping (schist), quartz

WINE NOTES

Vinification:	No settling, no temperature control during fermentation, 100% indigenous yeasts, no fining
Malolactic Fermentation:	100%
Aging:	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.



CERTIFIED
ORGANIC



CERTIFIED
BIODYNAMIC

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