



2020  
CLOS DE LA BERGERIE –  
AOC SAVENNIÈRES – ROCHE AUX MOINES

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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:	40 years on average on 3.5 hectares
Yields:	22 hectoliters per hectare
Soil:	Schist and 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:	14.7%
Total Acidity:	3.5 g/L
Residual Sugar:	1.8 g/L
Certification:	Organic and Biodynamic since 1981

### VINTAGE NOTES

A very early spring and flowering, beginning in June, with rain unfortunately at the same time. The harvest was very early, with the first pick on the 3rd of September and second and third picks the following two weeks. For the first time, harvest was done only in the mornings with temperatures over 30°C (86 F) in the afternoon! Despite the unusual weather, the behavior in the cellar was very balanced. Fermentation completed fairly quickly, over 2 and a half months. Because of the early picking dates, there was very little botrytis, only about 5%. All three wines present a long mouth, the elegance of chenin grapes with 40 years of biodynamic practice, expressing all the complexity of their slate terroir.



CERTIFIED  
ORGANIC



CERTIFIED  
BIODYNAMIC

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