



2020

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 45 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 on 7 hectares
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:	14.67%
Total Acidity:	3.5 g/L
Residual Sugar:	1.2 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.



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ORGANIC



CERTIFIED
BIODYNAMIC

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