



2021

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 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. A rich and powerful wine set to stand the test of time.

VINEYARD NOTES

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| Varietal: | 100% Chenin Blanc |
| Age of Vines: | 40 years on average over 3.5 hectares |
| Yields: | 5hl/ha |
| Soil: | Shale and sand |

WINE NOTES

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| Vinification: | 100% indigenous yeasts, no settling, no temperature control during fermentation and no fining |
| Malolactic Fermentation: | 100% |
| Aging: | 5 months in old oak barrels (no new wood) |
| Alcohol: | 14.5% |
| Total Acidity: | 3.4 g/L |
| Residual Sugar: | 1.6 g/L |
| Certification: | Organic and Biodynamic since 1981 |

VINTAGE NOTES

The 2021 vintage is the smallest volume we've ever produced. Frost hit badly and by late April about 60% of the crops were lost. The cold weather finally subsided and flowering happened in late June, with good weather conditions and not much disease pressure. A quiet, hot and dry summer. The berries matured slowly and gained a bit more volume through early September, with the harvest starting on September 27.

The positive side of a late vintage is that the botrytis appears end of September with the morning fog of the Loire. The small harvest was finished within 10 days, but in very beautiful conditions. Fermentation went smoothly up to January and the wines stayed on the fine lees until final racking, filtration and bottling at the end of June. The wine is very balanced very elegant.

TASTING NOTES

This 2021 Clos de la Bergerie is marked by its vintage. Affected by the frost, the fruit offered greater concentration at the time of harvest. The wine is showing the usual oxidative note balanced with the intensity of the fruit and a great acidity.



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ORGANIC



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