







2021 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:     | 100% Chenin Blanc                  |
|---------------|------------------------------------|
| Age of Vines: | 45 to 50 years old over 7 hectares |
| Yields:       | 13 hl/ha                           |
| Soil:         | Shale and sand                     |

## WINE NOTES

| Vinification:               | 100% indigenous yeasts, no settling, no temperature control during fermentation and no fining |
|-----------------------------|---|
| Malolactic<br>Fermentation: | 100%  |
| Aging:                      | 5 months in old oak barrels (no new wood)   |
| Alcohol:                    | 14.5%   |
| Total Acidity:              | 3.2 g/L   |
| Residual Sugar:             | 2.8 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 happend 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.

