



2022 CLOS DE LA COULÉE DE SERRANT, MONOPOLE

WINERY

Famille Joly is widely known as one of the greatest biodynamic wine producers in France, embodying the intersection of well-respected history and refined technique. The estate is owned by the Joly family, led by Nicolas Joly, and aims to express the natural balance and beauty of the Loire Valley Chenin Blanc vineyards with respect and minimal intervention.

WINE

Considered one of the greatest white wines in France. A remarkable expression of the land, this Chenin Blanc is produced from vines aging 55-60 years-old. The site on which the vines are planted has continuously produced wine for a consecutive 892 vintages, 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.

VINEYARDS

Clos de la Coulée de Serrant is its own AOC, entirely owned by the Joly family and produced from 7 hectares of vineyards on steep slopes with southern exposure. The soil is composed of shale outcroppings (schist) interspersed with quartz. The site has remained under vine since the Cistercian monks first planted it in 1130.

VINTAGE NOTES

The 2022 vintage started uncomfortably just as the 2020 and 2021 vintages. Frost announced itself end of April. Even if it had indeed some impact still we lost much much less than previous years. A rainy period followed during flowering in the Spring, therefore we had a various presence of grapes. Summer was very hot and very dry. In the beginning of August berries were not bigger than peas. Because of the lack of water we started to doubt even being able to harvest! Finally some rain arrived end of August and maturity of the grapes progressed quickly in very good conditions. Because of the high temperature we could harvest only during the mornings. The result is a very elegant and balanced vintage, very representative of a great chenin from the Loire valley.

WINEMAKING

Fermented naturally with 100% indigenous yeasts with no temperature control. The wine goes through full malolactic fermentation naturally, followed by a period of aging for 5 months in used oak barrels. No fining or filtering before bottling.

TASTING NOTES

Vintage 2022 of the Coulée de Serrant is a sweet wine with 32 grams of residual sugar. A very nice balance, complexity and intense deepness, a wine that of course deserves to be a bit forgotten in your cellar.



VINEYARD

Region:	Loire Valley
Sub-region:	Savennières
Appellation:	AOC Coulée de Serrant, Monopole
Soil:	Schist, quartz
Age/Exposure:	55-60 year-old vines Southern exposure on steep slopes
Vine Density:	4,800-6,700 vines/ha
Yields:	Yields: 20 hl/ha
Certifications:	Organic - Ecocert & Demeter 1981 Biodynamic - Ecocert & Demeter 1981

WINEMAKING

Varietals:	100% Chenin Blanc
Aging:	5 months in old oak barrels
Bottling Date:	June 2023

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.5%
Total Acidity:	3.3 g/L
Residual Sugar:	32 g/L