

# NICOLAS JOLY | LOIRE



Nicolas Joly is the owner and winemaker of several small vineyards in the Loire Valley, including La Coulée de Serrant, one of France's legendary vineyards. Nicolas is also one of the foremost leaders of the biodynamic movement and devotes time and effort around the world speaking about the vineyard care that makes his wines so special.

## The vineyards of Nicolas Joly

- ✦ Nicolas Joly produces three 100% Chenin Blanc wines named after their sites: the Coulée de Serrant vineyard, the Clos de la Bergerie vineyard and the Les Clos Sacrés cluster of vineyards.
- ✦ Wine has been produced in parts of his vineyards since 1130 AD.
- ✦ All vineyards have been biodynamically farmed since 1984.

## Extraordinary wines

- ✦ The three Joly wines all express truly unique and incredible flavors, complexity and length.
- ✦ The Joly wines also have tremendous longevity both once they are opened, as they will improve for several days, and during their cellaring, where they have proven to be some of the longest aging white wines.
- ✦ The primary difference among the wines is that they are from different sites on the estate.

## La Coulée de Serrant is known as one of France's, and the world's, greatest white wines

- ✦ It has enjoyed 876 consecutive harvests.
- ✦ Pieces of the vineyard contain vines nearly 90 years old, with the average age at 30 years.
- ✦ The 17 acre vineyard makes up a single domain with its very own AOC, a distinction only two other wines in France share.

## Biodynamics

- ✦ Biodynamics works to keep vines healthy and as part of an integrated whole with the ecosystem around them.
- ✦ Because of the total focus on natural agriculture and minimal intervention, biodynamic wines are the purest expression of the sites from which they come.

## LES CLOS SACRES 2004, SAVENNIERES

At the top of the Savennières appellation, Les Clos Sacrés is a wine blended from various parcels of the estate, and is a distinctive introduction to La Coulée de Serrant and Clos de la Bergerie. Fewer than 1,500 cases are typically produced in a given vintage. As with all the Joly wines:

- The vineyard has had no synthetic chemical products, insecticides, systemic products or nitrates since 1984.
- Grapes are harvested over the period of a month, as pickers go through the vines three to five times picking only perfectly ripe grapes.
- The wine is not racked off its lees, which because of the biodynamic agriculture do not contain off tastes, and are vital for the natural fermentation process.
- The wine ferments with its wild yeasts: with biodynamics yeasts are plentiful and vary from year to year; they help define the unique character of each vintage.
- The vinification is not temperature controlled, as the transformation of wine should occur naturally.
- The wine is stored in mostly neutral oak (each year about 3%-4% of barrels are replaced).
- The wine is racked frequently in order to bring it into contact with oxygen.
- The wine is not fined with glue, but clarifies naturally through settling.



*"Very solid, with notes of lanolin, peach, fig and cardamom that fan out on top, while the acidity stays firm underneath. Drink now through 2008."* **90 Wine Spectator, October 2006**

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