



LA CLOSERIE DES LYS SYRAH

certified sustainable (HVE)

Closerie des Lys lies west of Limoux in an isolated mountain valley high in the Pyrenean foothills near the Spanish border. It's a location that offers superb mountain coolness tempered by Languedoc's sunshine. The domaine meticulously farms 240 acres of vines and makes energetic wines with unbeatable price/quality ratios.



VINEYARD

- Site:** The high Pyrenean hills of Limoux in *Haute Vallee de l'Aude*—a narrow band following the Aude River from Limoux to Quillan which is the coolest zone in Limoux. Climate is Mediterranean with distinct nocturnal freshness due to the Pyrénées Mountains.
- Elevation:** This is Closerie's lowest and warmest parcel, growing at 650 feet above sea level.
- Soil:** The domaine's most clay-rich parcel.
- Vines:** The vines were planted in 2003, and the wine was first bottled as a varietal in 2018.
- Varieties:** Syrah.

CELLAR

- Vinification & Aging:** The wine ages in tank for 12 months before bottling.
- Production:** 400 cases.
- Profile:** A wine that brims with character and cool climate defiance at a remarkable value.
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