



# LA CLOSERIE DES LYS LES FRUITIÈRES BLANC

certified sustainable (HVE)

---

Closerie des Lys lies west of Limoux in a lovely, 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 Vallée 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 nocturnal freshness due to the Pyrénées Mountains.
- Elevation:** Closerie's vines grow in various parcels between 650 and 1,950 feet above sea level.
- Soil:** Clay-limestone, very stony and shallow with flat stones and full of marine sediment.
- Vines:** Most of the Chardonnay parcels date from the early 2000s.
- Varieties:** Equal parts Chardonnay and Mauzac with 10% each of Chenin Blanc and Sauvignon added.

## CELLAR

- Vinification & Aging:** The grapes undergo malolactic and alcoholic fermentation in vats. Raised in steel on its fine lees until the February after harvest
- Production:** 4,200 cases.
- Profile:** Fresh, toothsome fruit from an intriguing blend with a clean mineral finish. Unbeatable price/quality ratio.
-