



LA CLOSERIE DES LYS LES FRUITIÈRES ROSÉ

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 parcels date from the early 2000s.
- Varieties:** Syrah 60%, Grenache 20%, Malbec 20%.

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:** 6,500 cases.
- Profile:** This rosé punches above its class in flavor and freshness—and is an unbeatable value.