



LA CLOSERIE DES LYS PINOT NOIR

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 Vallée de l'Aude*—a narrow valley 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:** Closerie's vines grow in various parcels between 650 and 1,950 feet above sea level.
- Soil:** Clay-limestone.
- Vines:** Vines face south and east.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Half the wine is raised in steel while the other half undergoes its *élevage* in wood (10% new). Ferments are typically left to happen spontaneously.
- Production:** 3,300 cases.
- Profile:** A driving, lifted Pinot rich with ripe raspberry and cherry fruit, imbued with a touch of spice. Finishes with soft and supple tannins. A terrific value that punches way above its weight.
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