



## LA CLOSERIE DES LYS CHARDONNAY

certified sustainable (HVE)

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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.

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### 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 nocturnal freshness due to the Pyrenées 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:** Chardonnay.

### CELLAR

- Vinification & Aging:** Raised in stainless steel vats, with a majority of the wine undergoing malolactic fermentation. The wine rests on the lees until the February after harvest.
- Production:** 8,300 cases.
- Profile:** Unoaked mountain Chardonnay at its best. Lifted—*fresh!*—and quite delicious. Unbeatable price/quality ratio.
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