

La Closerie des Lys

Limoux



The Wines

- *Crémant de Limoux*: Chardonnay 60%, Chenin Blanc 30%, Mauzac 5% and Pinot Noir 5%. This comes from Closerie's highest vines. The wine rests on its lees in tank for 12 months before bottling with a dosage of 7 grams, which gives body but not sweetness to the wine. The nose is complex, with all manner of floral notes, and the wine never loses its refreshing drive. 400 cases annually.
- *Les Fruitières Blanc*: Beginning with vintage 2019, the blend changed to equal parts Chardonnay and Mauzac, with 10% each of Chenin Blanc and Sauvignon added. Raised in steel on its fine lees until February after the harvest. They're fond of saying at Closerie that it's all about a Mediterranean climate with mountain influence, and you get that in this wine's toothsome ripeness and underpinning acidity (and this undergoes malo!). The price/quality ratio is unbeatable. 4,200 cases annually.
- *Les Fruitières Rosé*: Based on equal parts Cinsault and Syrah, with 20% Grenache and 10% Merlot. This wine comes mainly from red parcels highest in elevation and thus with excellent acidity. It has exceptional freshness and can evolve in the bottle for several years. Like its siblings, this offers great value. 6,500 cases annually.
- *Les Fruitières Rouge*: Based on Merlot with 20% each of Cab Franc, Grenache and Syrah. Like most of the grapes at Closerie, these are harvested by machine in the early morning hours and undergo fermentation de-stemmed but not crushed in steel (the weight of fruit in the tank gently crushes the grapes). 6,000 cases annually.
- *Chardonnay*: "From Limoux, however, with its cool hills, Chardonnay turns into something altogether different, a wine with a pulse, a wine with dimension." So wrote Tamlyn Currin in an article on Languedoc in Jancis Robinson's site, and it sums up this wine perfectly. This is unoaked mountain Chardonnay at its best: ripe, lifted, fresh and delicious. The wine undergoes full malo. 8,300 cases annually.
- *Pinot Noir*: High altitude Pinot Noir vines facing south and east. De-stemmed but not crushed prior to fermentation, and half the wine is raised in steel while the other half undergoes its *élevage* in wood (10% new). As with most of the ferments at Closerie, there are two-three days of cold soaking followed by fermentation. Most cuvees are started with neutral yeast (no genetic modifications or flavor additions), but the Pinot normally is left to ferment spontaneously. The wine is bottled in February-March following harvest. 3,300 cases annually.
- *Syrah*: First bottled as a varietal in 2018 from a parcel planted in 2003 in Closerie's warmest and most clay-rich site. A wine that brims with character and cool-climate defiance, and a remarkable value. 400 cases annually.