

LA CLOSERIE DES LYS

LES FRUITIÈRES BLANC



GROWING REGION:

Limoux, Languedoc, France (near the Spanish border).

TERROIR:

Soil is limestone situated at altitudes from 300 and 500 windswept meters above sea level. Climate is Mediterranean with nocturnal freshness due to the Pyrenées Mountains.

GRAPES:

Equal parts Chardonnay, Sauvignon Blanc and Rolle (Vermentino).

VINIFICATION NOTES:

Aged in stainless steel vats. Wine rests on the lees in steel until the February after harvest.

TASTING NOTES:

Fresh, toothsome fruit from an intriguing blend with a clean mineral finish. Unbeatable price/quality ratio.

LA CLOSERIE DES LYS
LES FRUITIÈRES ROUGE



GROWING REGION:

Limoux, Languedoc, France

TERROIR:

Soils are clay and limestone situated at altitudes from 300 and 500 windswept meters above sea level. Climate is Mediterranean with nocturnal freshness due to the Pyrenées Mountains.

GRAPES:

Based on Merlot with 20% each of Cab Franc, Grenache and Syrah.

VINIFICATION NOTES:

After pressing, juice settles and clarifies in stainless steel vats. Wine rests on the lees in steel for 4-5 months.

TASTING NOTES:

The cabernet notes sing in this mountain red--herbs, tobacco, and red fruit. At a terrific value.

LA CLOSERIE DES LYS
LES FRUITIÈRES ROSÉ



GROWING REGION:

Limoux, Languedoc, France

TERROIR:

Soils are clay and limestone situated at altitudes from 300 and 500 windswept meters above sea level. Climate is Mediterranean with nocturnal freshness due to the Pyrenées Mountains.

GRAPES:

Based on equal parts Cinsault and Syrah, with 20% Grenache and 10% Merlot.

VINIFICATION NOTES:

After pressing, juice settles and clarifies in stainless steel vats. Wine rests on the lees in steel for 4-5 months.

TASTING NOTES:

This rosé rises above its class in flavor and freshness--and is an unbeatable value. Aged on its lees in steel

LA CLOSERIE DES LYS

CHARDONNAY



GROWING REGION:

Limoux, Languedoc, France (in the mountains near the Spanish border).

TERROIR:

Soil is clay and limestone situated at altitudes between 350 and 500 windswept meters above sea level. Climate is Mediterranean with nocturnal freshness due to the Pyrenées Mountains. Vines are 15 years old.

GRAPES:

Chardonnay.

VINIFICATION NOTES:

Aged in stainless steel vats. Wine rests on the lees in steel until the February after harvest.

TASTING NOTES:

Unoaked mountain Chardonnay at its best. Lifted--*fresh!*--and quite delicious. Unbeatable price/quality ratio.

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SYRAH



GROWING REGION:

Limoux (foothills of the Pyreneés), Languedoc, France.

TERROIR:

Mountain elevations. Climate is Mediterranean with marvelous nocturnal freshness due to the Pyrenées Mountains. Parcel is the domaine's warmest and most clay-rich site.

GRAPES:

Syrah.

VINIFICATION NOTES:

Wine ages in tank for 12 months before bottling. 400 cases annually.

TASTING NOTES:

A wine that brims with character and cool climate defiance at a remarkable value.

LA CLOSERIE DES LYS

CRÉMANT DE LIMOUX BRUT



GROWING REGION:

Limoux (foothills of the Pyreneés), Languedoc, France.

TERROIR:

Mountain elevations; limestone soils. Climate is Mediterranean with nocturnal freshness due to the Pyrenées Mountains.

GRAPES:

Chardonnay 60%, Chenin Blanc 30%, Mauzac 5% and Pinot Noir 5%.

VINIFICATION NOTES:

Wine rests on the lees in tank for 12 months before bottling. A dosage of 7 grams, which gives body but not sweetness to the wine. 400 cases annually.

TASTING NOTES:

Complex nose with all manner of floral notes. The wine never loses its refreshing drive.