# DOMAINE DU CLOSEL SAVENNIÈRES 'LA JALOUISE'

## ORIGIN

Savennières, Loire Valley, France

WINE TYPE & VARIETIES Still dry white, Chenin Blanc

#### VINEYARD

3 different parcels underneath 'Clos du Papillon'

## SOIL

Quartz schist, decomposed schist, sandstone

### **AGE OF VINES** 15-20 y/o

10-20 y/0

### VITICULTURE

Biodynamic certified, 35hl/ha

## VINIFICATION

Manual harvest (earliest of the Closel vines), whole cluster pressing, indigenous yeast, spontaneous fermentation in fibers glass vats, generally no malo, 10-12 months on lees in vat, free from botrytis



Behind this artisanal domaine from Savennières is a succession of successful women whose judgment's never been on the run. Here at Château de Vaults, rooting back to 1495, female winemakers have wreaked havoc and over decades created a birthplace of a most intact expressions of the appellation. First in line was Marque de Las Cases du Closel (Madame Closel). Deeply devoted to all things Savennières she became its president and the first woman to run an AOC. Her niece in turn, Michèle Baxin de Jessey, a notable figure in the Chenin-only appellation, developed the vineyard and created the domaine of Les vins Domaine du Closel. In a career change from teaching French literature her daughter, Evelyne de Pontbriand, took over, and still runs, her venerable family estate in 2001.

Within a landscape preponderance of schistous soils the wines of Savennières are famously unique, expressing Chenin Blanc wrapped in intensity, savor and structure. Evelyne has learned from her years on the job that meticulous, minimal farming and winemaking are the most effective way to convey that pure essence of place and sense. The estate was certified organic in 2006 and received full biodynamic certification (Biodyvin) as of the 2015 vintage.

The appellation holds about 140 hectares in total, which makes it very small. Evelyn is one of the great leading names in the area, covering 16 hectares of land, 14 dedicated too vines, touching some, if not the best, parcels in the AOC: 'Les Caillardières' and 'Clos du Papillon'. The vineyard work is great and practices sensible, meaning gobelet planting, selection massale and no thinning.

Jacques Puisais (1927-2020), worldwide know French taste philosopher and oenologist once said that "wine should have the face of its birthplace and the guts of the man who made it...At the bottom of the glass I want to find the landscape of where I am". There's not without reason Evelyn sincerely quotes Puisais when speaking about Closel and her own philosophy – it just honestly makes tremendous summarized sense.