

# Domaine des Closiers



## TECHNICAL INFORMATION

Domaine des Closiers boasts some of the finest vineyard sites in Saumur, with sloped sites in each of Parnay's distinct *climats*. Anatole de la Brosse acquired the estate in 2018 and immediately set out to capture the estate's potential. He enlisted Michel Chevre (Clos de l'Ecotard) to consult on bio-conversion, and Nady Foucault (ex-Clos Rougeard) to advise on winemaking.

All grapes are harvested by hand and all fermentations start spontaneously with indigenous yeasts. Cabernet Franc grapes are allowed a cold maceration period before fermentations commence, and total macerations can exceed a month. Extractions are very gentle, with no punchdown and only a short pumpover every 1-2 days.

Wines are aged in tunnels dug into the limestone hillside by previous generations of vigneron. No products are used except a minimal level of SO<sub>2</sub> prior to bottling.

**Acquired:** 2019

**Proprietor:** Anatole de la Brosse

**Appellation:** Saumur-Champigny/Saumur

**Soils:** A mix of limestone-rich clays.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Saumur-Champigny "Les Closiers"	Assembled from vines throughout the estate's holdings.	After a fermentation/maceration of ~1 month, the wine is aged in a mix of stainless tanks and old barrels or an additional 8-10 months before bottling.	1,300 cases
Saumur-Champigny "Les Coudraies"	Assembled from the sloped hillsides of this eponymous <i>climat</i> in Parnay.	Fermented/macerated for ~1 month before transfer to used barrels for ~12 months of aging. The wine is bottled and aged for another year before release.	1,000 cases
Saumur-Champigny "Trezellieres"	A single, mid-slope parcel of old vines with an elevated proportion of <i>tuffeau</i> limestone in the soils.	Fermented/macerated for ~1 month before transfer to barrels for an additional 24 months of aging. 0%-30% new barrels depending on the year. The wine is released after ~2 years in bottle.	500 cases
Saumur "Allegory"	A tiny parcel of Chenin Blanc in the "les Gories" lieu-dit.	The juice is transferred to a mix of barrels immediately after pressing, where it ages for ~10 months. Up to 25% new wood may be employed.	<100 cases