

# LA CLOSERIE DES LYS

## LES FRUITIÈRES BLANC

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### **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 Pyrénées 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.  
4,200 cases

### **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

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### **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 Cabernet 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. 6,000 cases.

### **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

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### **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. 6,500 cases.

### **TASTING NOTES:**

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

# LA CLOSERIE DES LYS

## CHARDONNAY

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### 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 Pyrénées 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. 8,300 cases.

### TASTING NOTES:

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

# LA CLOSERIE DES LYS

## PINOT NOIR

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### **GROWING REGION:**

The high Pyrenean hills: Limoux, Languedoc, France.

### **TERROIR:**

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

### **GRAPES:**

Pinot Noir.

### **VINIFICATION NOTES:**

Half the wine is raised in steel while the other half undergoes its élevage in wood (10% new). Usually left to ferment spontaneously. 3,300 cases annually.

### **TASTING NOTES:**

A driving, lifted Pinot rich with ripe raspberry and cherry fruit, imbued with a touch of spice. Finishes with soft and supple tannins. A terrific value that punches way above its weight.

# LA CLOSERIE DES LYS

## SYRAH

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### **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

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### 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.