

# DOMAINE LES CLOSIERS

Once you taste the wines, and learn more about the terroirs that produce them, you realize that is in fact one of the most important new domaines to emerge in the Loire in decades. This is the birth of a truly extraordinary Loire Valley estate, with wines that demand to be experienced and understood.

**Year Founded: 2018**

**Region: Parnay, Loire, France**

**Owner: Anatole de la Brosse**

**Known For: At this point, the Loire geeks and hyperbolists (not to mention the French Press) are already starting to call **Domaine des Closiers** the second coming to Clos Rougeard.**

**-Biodynamic, Organic-**

Domaine de Closiers is the vision of Anatole de la Brosse, who, prior to heading one of the world's largest management consulting firms, had trained as an enologist. Eventually, Anatole decided to leave consulting and return to his first passion. He was able to acquire Domaine des Closiers, an historic property in Parnay, in the heart of Saumur-Champigny, in 2018. The estate's name derives from the vineyard



workers who once inhabited the ancient caves carved into its hillsides. Because much of Saumur-Champigny is relatively flat, the wealth of slopes in Parnay, and Closiers in particular, sets it apart. This is especially true of the Les Coudraies climat, but extends to many of the estate's holdings. The estate's vines also average over 35 years of age, giving further credence to Anatole's belief in Closiers' potential. To fully realize this potential, he enlisted two of the Loire Valley's most celebrated names. The first, Michel Chevré, of Clos de l'Ecotard, earlier worked

side-by-side with Thierry Germain as they developed a pioneering biodynamic regime. Michel has helped develop a similar program tailored to Closiers' diverse terroirs. The second name is even better known: Nady Foucault, who, with his late brother Charly, made Clos Rougeard one of the towering icons of French wine. Nady's wealth of experience helped guide Closiers' winemaking team from the beginning, and the wisdom of that decision became readily apparent with the inaugural 2019 vintage.



## **2022 Saumur-Champigny Les Closiers**

100% Cabernet Franc. 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. After a fermentation/maceration, the wine is aged in stainless tanks for an additional 8-10 months before bottling. Wines are aged in tunnels dug into the limestone hillside by previous generations of vigneron. No products are used except a minimal level of SO2 prior to bottling.

**92 Points - John Gilman**



## **2020 Saumur-Champigny Les Trezellieres**

100% Cabernet Franc. A single mid-slope parcel of very old vines on tuffeau. 100% destemmed with up to a 1 month of maceration in stainless steel tank. Very gentle extractions with pumpovers only every 2 or 3 days. Natural yeast fermentation and no SO2 used until after Malo (and then only minimal quantities), which takes places in barrel (30% new wood, low toast). Aged in barrel (30% new) for 24 months in underground tunnels carved out of tuffeau. Trezellieres is a tiny production cuvee farmed and vinified with extreme attention to detail. Very high impact from the limestone in this parcel gives muscular wines that will reward with aging.