



*Savennières Tasting and Vertical  
with Evelyne de Pontbriand of Domaine du Closel  
Tuesday, 10/18*

This **Tuesday, October 18th** I will be hosting proprietress/vigneronne Evelyne de Pontbriand of **Domaine du Closel** in the Loire Valley's Savennières appellation for a very special sit down tasting of her wines. Many of you familiar with my emails over the years may know that Savennières is my favorite white wine, period. Chenin Blanc vines grown in the schist soils of this tiny appellation produce extraordinarily complex white wines that defy convention. Not only capable of aging like red wine they also satisfy the palate in a similar way. Needless to say, I'm extremely excited to have Evelyne here to discuss this "Grand Cru" of the Loire Valley.

The tasting will feature a four vintage vertical of the famed "Clos du Papillon" bottling demonstrating both the ageability of Savennières and the unique character of this parcel.

*The Clos du Papillon is a small valley at mid slope, beautifully exposed southwest to the light of the Loire. The vine growing conditions are difficult, forcing it to develop its roots deep in the rock cracks to draw nutrients. The climate in that parcel allows for a level of highly advanced maturity, with grapes that concentrate aromas under the action of Botrytis (noble rot). The Clos du papillon is harvested in two selections: The first selection during the « Fresh Fruit aroma » period and the second one later with some Botrytis during the « cooked fruit, quince and smoked aromas » period. Both selections are put in barrels and assembled 16 months later.*

**Domaine du Closel**

*Chateau des Vaults, the winery's headquarters in Savennières, dates back to 1495. The entire vineyard is 15 hectares and located on the most western hill of Savennières. It includes some of the best parcels in the AOC: La Jalousie, Les Caillardières and Clos du Papillon.*

*Evelyne de Pontbriand took over the estate in 2001 from her parents after a first career of teaching French literature to adults all over the world. As a lover of botanicals and nature, she quickly adopted organic viticulture. She is constantly searching for cultural practices best adapted to the austere terroirs of Savennières, and has deeply changed vinification practices in the cellar. Vinification is done very naturally and with indigenous yeasts; sulfites are only added in tiny doses when needed. The wines are raised on lees from 12 to 26 months. The rhythm of fermentation is always respected.*



*Today the entire estate has been converted to organic and biodynamic practices in order to best express the different terroirs, each producing unique, original and delicious wines. With the help of a Belgian geologist Valerie Closset, all of her parcels have been inventoried and analysed to understand them better (which ultimately led to each cuvée sharing the name of the parcel it came from).*

This is a rare opportunity to explore and enjoy one of the jewels of French viticulture, Savennières. I promise, it's not what you think white wine is. We will also be tasting a Crémant (sparkling wine) and a Cabernet Franc made at the estate. It is a treat to have Evelyne join us, I hope you can.

This will be a seated tasting limited to 10 clients beginning at **7pm**. Light fare will be served. **Cost** for the tasting is **\$30** due on arrival. **You must have a reservation to attend so please RSVP by replying to this email.** You will receive a confirmation email if space is available. Following is the list of wines to be poured:

### **DOMAINE DU CLOSEL**

***Crémant de Loire Non Dosé "Brut Sauvage" - \$36.99***

***2012 Anjou Rouge "Une Emotion" - \$26.99***

***2014 Savennières "La Jalousie" - \$34.99***

***2011 Savennières "Clos du Papillon" - \$42.99***

***2010 Savennières "Clos du Papillon" - \$42.99***

***2006 Savennières "Clos du Papillon" - \$48.99***

***2005 Savennières "Clos du Papillon" - \$54.99***