



DOMAINE DES CLOSIERS

Saumur Champigny

Libere 2023

The estate

The Domaine des Closiers is located in Parnay, in the heart of Saumur Champigny appellation.

The « closiers » were the winemakers who worked in enclosed vine plots and who lived in the troglodytes caves by the front of the slope.

The estate spans 24 hectares on a clay and limestone soil. The vines are 35 years old on average. Nestled on the slope of a limestone cliff, the plots of the estate express all the richness and nobility of the Saumur Champigny terroir.

To further its commitment to biodiversity, the estate has been certified organic (écocert) since 2023. Particular care is devoted to both the soil and the vines.

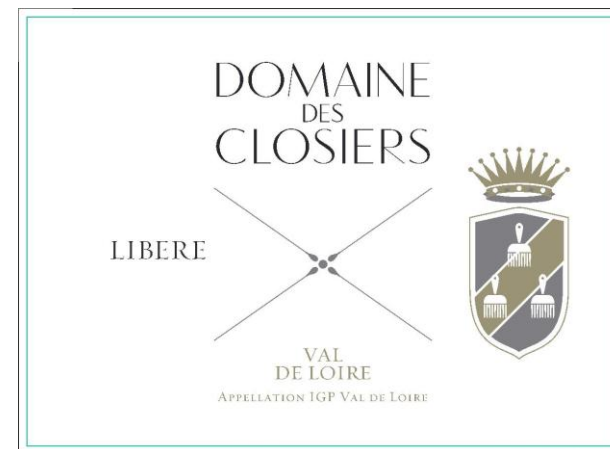
Libere

The cuvée *Libere* is produced with our small plot of Chardonnay (30 ares). Often, Chardonnay is blended to make Crémant de Loire. Instead, we decided to highlight this plot by offering a distinctive white wine in Loire (PGI Loire Valley).

Handpicked with a very small yield (20hL/ha), this wine combines a full body texture with dense aromatics. Derived from Latin, *Libere* means « without restraints » and evokes the sense of a whim or free impulse. This is our personal favorite cuvée prized by its typicity and its tension.

The wine is casked with gravity in a new oak barrel of 400 liters for fermentation followed by a 18-month ageing. Micro-oxygenation during ageing softens the Chardonnay while revealing delicate aromas of white and dry fruit with hints of honey, floral and brioche notes, finishing on the distinctive salinity of the tuffeau limestone.

Nothing is added throughout the winemaking process, except for a minimal dose of SO₂ to preserve the wines' stability, particularly during transport.



Origin : *PGI Val de Loire*
Grape : *Chardonnay*
Alcohol : *12,5 % Alc. / Vol.*
Harvest : *Handpicked*
Ageing : *Barrels*
Total acidity : *3,62 (g H₂SO₄ / L)*
Vol. acidity : *0,39 (g H₂SO₄ / L)*
Energetic value : *73 Kcal - 301 KJ / 100 mL*
SO₂ : *69 mg/l*