

MARGAUX

APPELLATION D'ORIGINE CONTRÔLÉE

Closeries des Moussis Margaux

Winery: Closeries des Moussis

Vigneron: Pascale Choime and Laurence Alias

Appellation: AOC Margaux

Location: Bordeaux

History of Domaine:

Closeries des Moussis began in 2009 when Pascale Choime and Laurence Alias were offered to take over a historic 0.4ha plot of pre-phyloxeric vines in Cantenac (a stone's throw from Margaux) from Michel and Stéphanie Théron of Clos du Jaugueyron. These two women couldn't refuse such an opportunity: Pascale is a trained oenologist and teacher at the Lycée Agro-Viticole de Bordeaux-Blanquefort, and Laurence is a professional agricultural engineer who specializes in biodiversity and sustainable practices. The two of them got to work straight away and produced their first vintage that very same year.

They have very slowly added to their holdings, having acquired a hectare in Sénéjac back 2011, as well as a tiny plot in Margaux more recently, totaling their holdings to two hectares in all. They received organic certification in 2012, and were later confirmed by Demeter in 2015. All of their vineyard work is done by hand with the assistance of their horse Jumpa. Pascale and Laurence's union have produced exquisite wines that achieve a vitality and freshness quite rare in Bordeaux. Closeries des Moussis is certified organic (AB) as well as certified biodynamic (Demter).

Cuvée: Margaux

Grape Variety: Cabernet Franc (40%), Cabernet Sauvignon (30%), Merlot (30%)

Vineyard: Sandy gravel

Vinification:

Aged in old wood for 24 months. Added SO₂: 20 mg/l