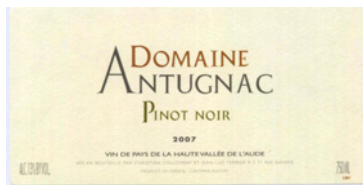


## Domaine Antugnac (Closierie des Lys), Limoux



In 1997, Domaine Antugnac was purchased by Christian Collovray and Jean-Luc Terrier. The two were childhood friends from the village of Davayé, and grew to become business partners of Domaine Des Deux Roches in the Mâconnais. Looking to expand, they focused on Languedoc where land prices were much better than in Burgundy. Antugnac quickly became the clear choice.

The domaine is roughly fifty miles west of Carcassonne in a lovely, isolated mountain valley hidden in the Pyrenean foothills, anchored by the old village of Antugnac (its church was built as a kind of bastide, or fortified building to protect the villagers from marauding bands in the middle ages). The vineyard parcels start at the village but the majority climb the heights of the south-facing flanks, growing between 280 and 530 meters above sea level in meager limestone soils.

In 2000, the partners installed David Serodes as manager of the estate. It proved to be an inspired choice—Serodes understood at once that what this location offered was Languedoc’s southern exposures tempered strongly by mountain coolness (Limoux’s *Haute Vallée* is markedly cooler than surrounding areas, particularly at night, and this influence is such that the old vine Chardonnay here follows the same vegetative cycle as the partners’ Chardonnay in Mâcon). Wine from these mountain vines could achieve sunny ripeness coupled with distinct freshness. And in David’s hands, it does, at every level. He hails from Languedoc and studied enologie at Montpellier. He has a wrestler’s build and, like many a broad-shouldered man, a light touch, which he has practiced deftly throughout his tenure (as witnessed by the fabulous review David Schildknecht gave him for his Pinot Noir). He begins harvesting at two in the morning and normally stops around eleven am, before the hot weather commences. He does fairly short extractions. He looks for fruit, not power.

Beginning in 2002, the partners began planting new, high-density parcels on Antugnac’s hillsides. Today, the domaine farms 180 acres. The majority is planted in Chardonnay, but thirteen varieties are cultivated. Three ranges of wine are made: a base range of fresh wines labeled Closierie des Lys (based on grapes from the domaine but, depending on the year, augmented by grapes purchased on the *négociant* market); a mid-range of varietally-named VdP wines labeled under the Domaine’s label; and the Domaine’s AOC Limoux wines.

### **The Wines**

- *Closierie des Lys Blanc*: Equal parts Chardonnay, Sauvignon Blanc, and Vermentino.
- *Closierie des Lys Rosé*: Based on Syrah, with Cinsault and Grenache.
- *Closierie des Lys Pinot Noir*: This comes from neighboring high-altitude vineyards planted in limestone soils and in cooler climates (ripeness *and* freshness are the two paramount criteria). The wine is made the same as the estate Pinot Noir, and raised roughly half in older barrels and half in tank.
- *Closierie des Lys Rouge*: Based on Merlot, with the two Cabernets and Syrah.
- *Antugnac VdP Chardonnay*: Chardonnay is the domaine’s largest production, coming from 84 acres of vines that go into the production of four Chardonnay cuvées. This cuvée is made all in tank.
- *Antugnac VdP Pinot Noir*: The domaine farms nearly 20 acres of Pinot and makes this cuvée half raised in tank and half in older oak, along with a proprietarily-named cuvée raised entirely in oak.
- *Antugnac Limoux rouge “Aux Bons Hommes”*: Based on the original 1972 plantings of Merlot, with Syrah and Cabernet Franc.