



# CLAU DE NELL

## Chenin

IGP Chenin



### • Vines

**Soil:** silty-clay terroir, comprising grit and red flint on tufa (limestone).

**Age:** 8 years.

**Pruning:** mixed Guyot

**Techniques:** covering the vine stock with soil in autumn, ploughing-down in spring, tilling and natural grassing.

**Growing methods:** biodynamic practices, infusions and plant decoctions, depending upon the lunar calendar.

**Yield:** about 28 hl/ha

**Harvest:** handpicking in 12 kg crates, sorting at the parcel when fully ripened.

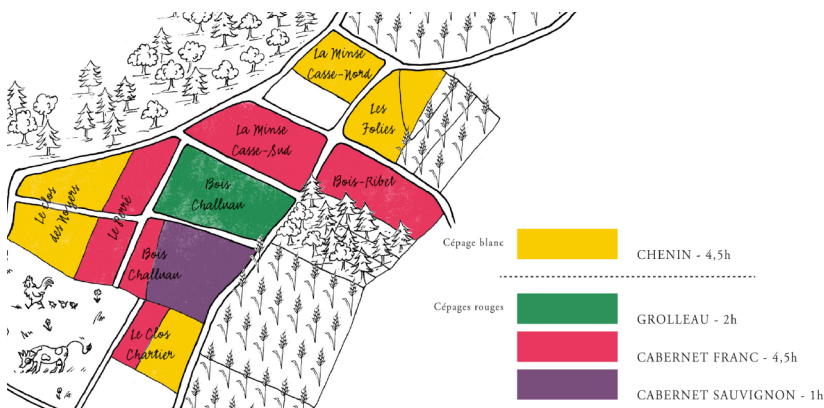
### • Winemaking

Gentle cap punching, whole crop. Cold settling, then long fermentation with indigenous yeasts, in Burgundy casks (228L) used 5 times in our troglodytic cellars.

### • Maturing

12 months on fine lees in Burgundy casks used 5 times in our troglodytic cellars followed by 6 months in vats

**Bottling:** on a "fruit day" after a gentle earthy filtration.



### Domaine Clau de Nell

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