



Anne-Claude Leflaive, Clau de Nell Grolleau 2018 IGP Val de Loire

The biodynamic domaine begun by the late Anne-Claude Leflaive and now run by her widower. 60- and 90-year-old vines on silty clay with sandstone and red flint on tuffeau. 30 hl/ha picked late September. Ambient yeast and a 20-day maceration without extraction and then half aged on lees for 12 months while the other half was aged in foudres and then four months in tank. Bottled earlier than the Chenin or Cab Franc.

Mid garnet colour. A certain wildness on the nose and then great gentleness of texture. Serious wine: possibly the most serious Grolleau I have ever tasted. Relatively low acid and low tannin – ready to gobble. Great seriousness of intent. Quite long.

12%

Drink

2020 – 2023

Price : £28 RRP

Note : 16.5

Anne-Claude Leflaive, Clau de Nell Cuvée Violette 2018 Anjou

The biodynamic domaine begun by the late Anne-Claude Leflaive and now run by her widower. Two-thirds 35- and 45-year-old Cabernet Franc and one-third 60-yearold Cabernet Sauvignon vines on silty clay with sandstone and red flint on tuffeau. 40 hl/ha (30 hl/ha for the Cabernet Sauvignon) picked early October. Ambient yeast and a 30-day maceration without extraction and then aged on lees for 12 months in old barrels and then six months in tank. Bottled April 2020 without fining or filtration.

Very dark crimson. Sumptuous nose that's silky with a bit more substance underneath than the pure Cab Franc. Luscious and fresh but with pure, unadulterated fruit. Extremely seductive but with some freshness too. Lovely crunchy finish.

14%

Drink

2020–2027

Price: £26 RRP

Note: 17

Anne-Claude Leflaive, Clau de Nell Cabernet Franc 2018 Anjou

The biodynamic domaine begun by the late Anne-Claude Leflaive and now run by her widower. 35- and 45-year-old vines on silty clay with sandstone and red flint on tuffeau. 40 hl/ha picked early October. Ambient yeast and 30 days' maceration without extraction and then aged on lees for 12 months in their troglodyte caves and then six months in tank.

Mid crimson. Notably spicy nose – riper than many an Anjou Rouge. Supple, with the undertow of ink and pencil shavings of pure Cabernet Franc but notably ripe. A luscious mouthful that is definitively varietal. Very satisfying even if not the most fragrant Cab Franc.

14%

Drink : 2020–2025

Price : £25 RRP

Note : 16.5

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