



CLAU DE NELL

Chenin

AOC Anjou



• 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.

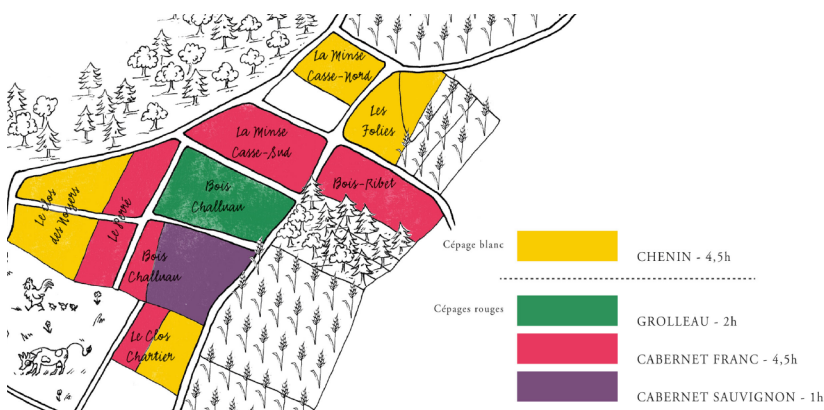
• Winemaking

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

9 bis rue des Noyers
Ambillou-Château
49700 Tuffalun

info@claudenell.com