



CLAU DE NELL



AOC Anjou

• Vines

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

Age: cabernet franc: 45 to 55 years, cabernet sauvignon: 70 years.

Pruning: cabernet franc: mixed Guyot. Cabernet sauvignon: gobelet

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.

Yields: Cabernet franc: about 40 hl/ha. Cabernet sauvignon: about 35 hl/ha.

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

• Winemaking

De-stemmed harvest, native yeast, 30-day maceration without extraction. Gentle cap punching, limited pumping over, infusion techniques.

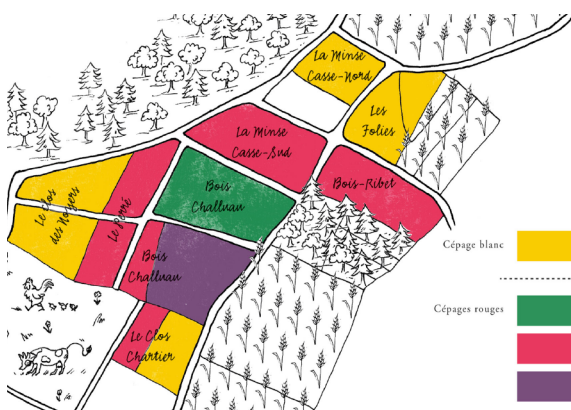
Pressin: slow and gentle pressing in a pneumatic press.

• Maturing

12 months on fine lees in Burgundy casks (228L) used 5 to 7 times followed by 6 months in vats

Blending: 2/3 Cabernet franc, 1/3 Cabernet sauvignon (generally, but each year is different; we're looking for a good balance)

Bottling: without filtration or fining on a "fruit day".



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