



# CLAU DE NELL

## Cabernet Franc

AOC Anjou



### • Vines

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

**Age:** vines from 45 to 55 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 40 hl/ha

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

### • Winemaking

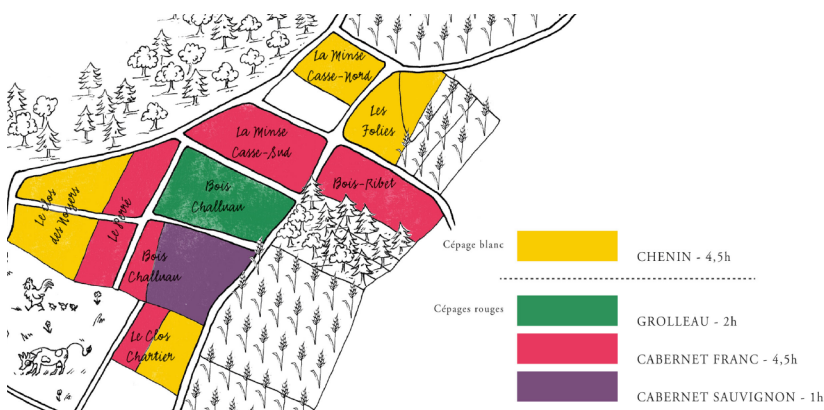
De-stemmed harvest, native yeast, 30-day maceration without extraction. Gentle cap punching, limited pumping over, infusion techniques.

**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

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



### Domaine Clau de Nell

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