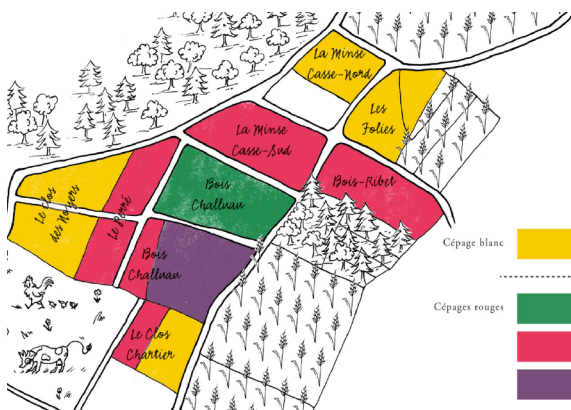




CLAU DE NELL



Grolleau

IGP Val de Loire

• Vines

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

Age: centenarian vines.

Pruning: 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: about 25 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

14 months on fine lees in Burgundy casks (228L) from 5 to 7 wines for 30% of the volume.

14 months on fine lees in oak barrel for 70% of the volume.

Blending: 6 months in stainless steel vats

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

Domaine Clau de Nell

9 bis rue des Noyers, Sauné
49700 Ambillou-Château

info@claudenell.com