



# CLAU DE NELL



## Violette

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.

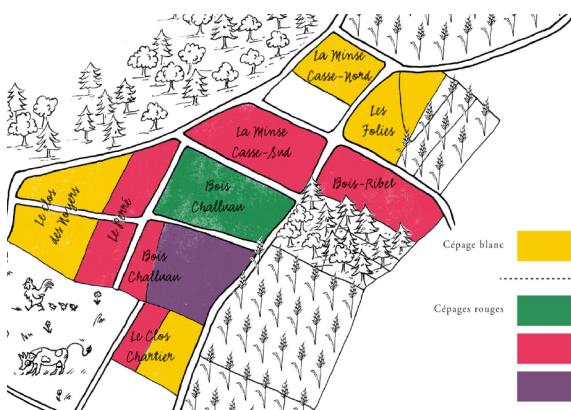
**Pressin:** slow and gentle pressing in a pneumatic press.

### • 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".



### Domaine Clau de Nell

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