



2022 CHENIN BLANC, ANJOU AOC

WINERY

Clau de Nell, named for the previous owners Claude and Nelly, is located in the Loire Valley wine region of Anjou and has been in existence for over 100 years. The vineyards were fully converted to biodynamic cultivation in 2000 and the property was purchased by Anne-Claude Leflaive and Christian Jacques in 2008, appointing Sylvain Potin as their biodynamic viticulturalist and winemaker. The property is comprised of 10 hectares of vines on a gently sloping hill surrounded by open countryside. The highest point of Clau de Nell offers a glimpse of the Loire in the distance; from here, an uninterrupted view unveils the sky and the river on the horizon, as well as rows of Grolleau, Cabernet Franc, Cabernet Sauvignon and Chenin Blanc. A project built on immense passion, Christian Jacques famously quotes “We have not chosen Clau de Nell, so much as Clau de Nell has chosen us!”

WINE

It was Anne-Claude Leflaive’s wish to have Chenin on the estate, an extension of her Bourguignon know-how. It was in 2012 that it was planted with the precious help of Claude and Lydia Bourguignon, world renown geologist. The idea was to produce great dry white wines destined for gastronomy. True to its principle, the vines were carefully selected and planted on clayey-limestone soil, which gives the wines a great minerality.

VINEYARDS

Demeter certified 100% Biodynamic. Covering the vine stock with soil in autumn, plowing-down in spring, tilling and allowing natural grass to grow between the rows; biodynamic practices include infusions and plant

decoctions applied to the vineyards according to the lunar calendar.

VINTAGE NOTES

The 2022 vintage was once again marked by a succession of heat waves during spring and summer. The rainfall recorded during the spring and until August 15 was historically low. The stormy rains from mid-August to early September had a very beneficial impact on the quality and quantity of the harvest. The health of the entire harvest was exceptional. The sugar-acid balances as well as the phenolic ripeness are very satisfactory. This vintage was marked by a historic precocity, in fact the harvest began with the Chenin on September 12th and ended with the Cabernet Sauvignon on October 30th. We are very happy with the quality of the juices, of all grape varieties.

WINEMAKING

Whole cluster Chenin Blanc, slowly and gently pressed in a pneumatic press. Cold settling followed by on with native yeast in used oak barrels from Burgundy. Aged twelve months on fine lees in French oak, 1-5 times used Burgundy barrels, in ancient troglodyte cellars cut into the limestone hillside on the property and then 6 months in stainless steel vats.

TASTING NOTES

The color is gold, accented by bright silver reflections. The aroma is filled with the scent of ripe white fruits and a noticeable woodiness. The taste is strong and direct, with a pleasing creamy texture. The finish is long, fresh, and has a hint of saltiness.



VINEYARD

Region:	Loire Valley
Sub-region:	Anjou-Saumur
Vineyard:	Anjou
Appellation:	Anjou AOC
Soil:	Silty-clay, with grit and red flint on tufa
Age:	13 and 7 year old plantings
Pruning:	Mixed Guyot Poussard
Yield:	40 hl/ha
Certifications:	Organic - Ecocert Biodynamic - Demeter 2000

WINEMAKING

Varietals:	100% Chenin Blanc
Harvest:	September 12-14, 2022
Aging:	18 months, including 12 months in Burgundy casks used 1-5 times
Bottling:	May 2024

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.7%
Total Acidity:	3.55 g/L
Residual Sugar:	2.6 g/L
pH:	3.29