CLAU DE NELL







2020 CABERNET FRANC AOC ANJOU

Vintage Report

Winter 2019-2020 was mild with average rainfall and temperatures. Budburst occurred in April; and temperatures stayed above 0°C and the vines were undamaged. May 25th saw flowering in excellent condition. Summer was very hot and dry, yet the clay and limestone soil helped the vines stay healthy. Fall was ideal with light and warm temperatures. Harvest began on September 11th with Chenin Blanc, and continued through September with Cabernet Franc being picked at full maturity between September 28th through October 3rd

vineyard

Soil: Silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (limestone) Surface area: 5 hectares (12.35 acres) Age of vines: 35-45 years

Vítículture

Pruning: Guyot Mixte pruning system

Cultivation: 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. DEMETER Certified 100% Biodynamic.

Harvest

Cabernet Franc harvested between September 28-October 3 hand-picked in 12-kilogram (26-pound) boxes and sorted in the vineyard

Yields: 40 hectoliters/hectare (2.9 tons/acres)

Vinification

Destemmed grapes were fermented using native yeasts; average of 30 days maceration without extraction; gentle cap punching; limited pump-overs; and infusion techniques at temperatures of 18 C to 25 C (64 F to 77 F). Slow and gentle pressing in a pneumatic press.

Maturing

12 months on fine lees in French oak casks, used two-five times before, aged in ancient troglodyte cellars cut into the limestone hillside on the property, followed by 6 months in a stainless steel vat.

Bottling

Bottled without filtration or fining on May 9, 2022, a "fruit day"

Varietal Composition 100% Cabernet Franc

AB∨ 13%

