

CLAU DE NELL



2020 CHENIN BLANC IGP VAL DE LOIRE

Vineyard

Soil: Silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (limestone)

Age of Vines: Planted in 2012

Viticulture

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.

Vineyards: Demeter certified 100% Biodynamic

Harvest

Manual in 12 kg boxes, sorting on the plot at optimal maturity from September 11 to 16.

Yields: 40 hectoliters/hectare (less than 2 tons/acre)

Varietal Composition

100% Chenin Blanc

Vinification

Whole cluster, slowly and gently pressed in a pneumatic press. Cold settling followed by long fermentation with native yeast in 5 year-old oak barrels from Burgundy.

Aging

Twelve months on fine lees in French oak, 5 year-old casks. Aged in ancient troglodyte cellars cut into the limestone hillside on the property and then 6 months in stainless steel vat.

Bottling

After a light filtration bottling took place on a "fruit" day on May 10, 2022.



CERTIFIED
ORGANIC



CERTIFIED
BIODYNAMIC

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