

# CLAU DE NELL



## 2020 BLANC DE NOIR IGP VAL DE LOIRE



### *Vineyard*

**Soil:** Loamy clay soil composed of red sandstone and flint on tufa (limestone)

**Age of Vines:** 45 years old

### *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 on September 16th and 17th.

**Yields:** 30 hl/ha (less than 2 tons/acre)

### *Varietal Composition*

100% Cabernet Franc

### *Vinification*

Whole cluster, slowly and gently pressed in a pneumatic press with minimal skin contact. 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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