

# CLAU DE NELL



## 2020 GROLLEAU IGP VAL DE LOIRE

### 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 Grolleau being picked from September 16-18.

### Vineyard

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

**Surface Area:** 2 hectares (4.94 acres)

**Age of Vines:** 70 to 90 years

### Viticulture

**Pruning:** Gobelet system of spur pruning

**Cultivation:** Covering the vine stock with soil in autumn, plowing-down in spring, tilling and allowing natural grasses to grow. Biodynamic practices include infusions and plant decoctions applied to the vineyards, following the rhythms of the biodynamic calendar. DEMETER Certified 100% Biodynamic.

### Harvest

Grolleau was harvested from September 16-18 at optimal maturity; the grapes were handpicked in 12-kilogram boxes and sorted in the vineyard.

**Yields:** 30 hl/ha (2.14 tons/acre)

### Vinification

Destemmed grapes were fermented using native yeasts; 20-day 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 the fine lees in Burgundy barrels (5-7 times used), followed by 6 months in stainless steel tanks.

### Bottling

Bottled without filtration or fining on May 10, 2022, a “fruit day”

### Varietal Composition

100% Grolleau (red grape variety indigenous to the Loire region)

ABV

12.5%



BIODYNAMIC



ORGANIC

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