



2021 BLANC DE NOIR

WINERY

Clau de Nell 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 (24.7 acres) 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

After a few years of experimentation and refinement, winemaker Sylvain Potin, and his team are proud to present this unique wine. Made from Cabernet Franc grapes and vinified as a still white wine, it offers beautiful fruit and an ample mouthfeel.

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 winter season had high rainfall and average temperatures. March was cold causing late bud break in April, with several frosts, especially from 5th to 12th. May’s low temperatures slowed vegetation growth leading to a phenological shift. Record-breaking rain occurred in May and June. Late flowering in mid-June was quick due to mild temperatures. The summer was cooler with normal rainfall. The late harvest had good conditions but low yields due to weather events, though grape health was satisfactory and juice quality good.

WINEMAKING

Whole cluster Cabernet Franc, slowly and gently pressed in a pneumatic press. Cold settling followed by long fermentation with native yeast in 4 times used oak barrels from Burgundy. Aged twelve months on fine lees in French oak, in ancient troglodyte cellars cut into the limestone hillside on the property and then 6 months in stainless steel vats.

TASTING NOTES

Brilliant pale gold color with silvery reflections. Expressive nose with aromas of white and exotic fruits, nice woody notes are well integrated. Mineral, round and full palate with a nice length and a fresh and salivating finish. The finish is long, fresh, and has a hint of saltiness.



VINEYARD

Region:	Loire Valley
Sub-region:	Anjou AOC
Appellation:	Val de Loire, IGP
Soil:	Silty-clay, with grit and red flint on tufa
Age:	45 years
Yield:	30 hl/ha
Certifications:	Organic - Ecocert Biodynamic - Demeter 2000

WINEMAKING

Varietals:	100% Cabernet Franc
Aging:	12 months in Burgundy casks used 4 times
Bottling:	May 9, 2023

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%