



2022 CABERNET FRANC, AOC ANJOU



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

Cabernet Franc coming from 45 year old vines over a 5 hectare parcel, planted in silty-clay terroir, consisting of sandstone grit and red flint on tuffeau limestone in Anjou. This wine is fermented naturally in the Domaines historic cellars in Anjou, and certified Biodynamic.

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 2022 vintage was once again marked by a succession of heat waves during spring and summer. The rainfall recorded during the spring and until August 15 was historically low. The stormy rains from mid-August to early September had a very beneficial impact on the quality and quantity of the harvest. The health of the entire harvest was exceptional. The sugar-acid balances as well as the phenolic ripeness are very satisfactory. This vintage was marked by a historic precocity, in fact the harvest began with the Chenin on September 12th and ended with the Cabernet Sauvignon on October 30th. We are very happy with the quality of the juices, of all grape varieties.

WINEMAKING

The grapes are handpicked from September 27-28, 2022 in 15kg crates and sorted in the vineyard. Upon arrival to the cellar they are destemmed and transferred to vats for a natural fermentation with a 20-day maceration (without extraction). Gentle cap punching and limited pumping over follow. A slow and gentle pressing in a pneumatic press after fermentation with 12 months aging on the fine lees in Burgundy casks used 2-5 times, followed by 6 months in stainless steel vats before bottling.

TASTING NOTES

Garnet color, brilliant with a beautiful intensity. The nose is carried by crisp red fruits, spices and delicate woodiness. Rich, bold and full on the palate. The finish is with ripe tannins and softness that invites you to indulge.

VINEYARD

Region:	Loire Valley
Sub-region:	Anjou-Saumur
Appellation:	Anjou AOC
Plot:	5 ha
Soil:	Silty-clay, with grit and red flint on tufa
Age:	45 years
Pruning:	Guyot mixed Poussard
Yield:	35 hl/ha
Certifications:	Organic - Ecocert Biodynamic - Demeter 2000

WINEMAKING

Varietals:	100% Cabernet Franc
Harvest:	September 27-28, 2022
Aging:	18 months, including 12 months in Burgundy casks used 2-5 times
Bottling:	May 10, 2023

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.4%
Total Acidity:	3.34 g/L
Residual Sugar:	<0.5 g/L
pH:	3.59