



## 2023 CUVÉE VIOLETTE, ANJOU AOP



### WINERY

Clau de Nell, in Anjou's Loire Valley, has over a century of history. Converted to biodynamic farming in 2000, it was purchased in 2008 by Anne-Claude Leflaive and Christian Jacques, with Sylvain Potin as winemaker. The 10-hectare hillside estate grows Grolleau, Cabernet Franc, Cabernet Sauvignon, and Chenin Blanc, offering sweeping views of the Loire. As Christian Jacques says, "We did not choose Clau de Nell—Clau de Nell chose us."

### WINE

The Cuvée Violette is a blend of Cabernet Franc and Cabernet Sauvignon coming from 45-65 year old vines planted in silty-clay terroir, consisting of sandstone grit and red flint on tuffeau limestone. 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 2023 vintage began with a mild, humid winter. Frost on April 4 caused little damage as buds were still protected, with budbreak around April 15. A wet, warm spring brought high disease pressure and vigorous growth, while flowering around June 10 occurred in excellent conditions. Summer was hot and relatively humid, driving generous vegetation, yet ripening progressed smoothly with very satisfactory vine health through harvest. Harvest itself was humid, with very high temperatures.

### WINEMAKING

The grapes were handpicked October 4-6, 2023, in 15 kg crates and sorted in the vineyard. After destemming, they underwent natural fermentation with a 20-day maceration, minimal extraction, gentle cap punching, and limited pump-overs. Following fermentation, the wine was gently pressed in a pneumatic press, aged 12 months on fine lees in Burgundy casks (3-5 years old), then spent 6 months in stainless steel before bottling.

### TASTING NOTES

Deep garnet color with purple reflections of great brilliance. Aromas are carried by ripe black fruits, blackcurrants and notes of spices and subtle aging. The palate is round and generous, with great creaminess. Concentrated, silky tannins and a mouth-watering finish.

### WINEMAKING

**Varietals:** 35% Cabernet Franc, 65% Cabernet Sauvignon  
**Harvest:** October 4-6, 2023  
**Aging:** 18 months, including 12 months in Burgundy casks used 3-5 times; followed by 6 months in vats.  
**Bottling:** May 2025

### TECHNICAL DETAILS

**Yeast:** Native  
**Alcohol:** 12.2%  
**Total Acidity:** 3.45 g/L  
**Residual Sugar:** <0.5 g/L  
**pH:** 3.73

### VINEYARD

**Region:** Loire Valley  
**Sub-region:** Anjou-Saumur  
**Appellation:** Anjou AOP  
**Soil:** Silty-clay, with grit and red flint on tufa limestone  
**Age:** Cab Franc - 45-50 years; Cab Sauvignon - 70 years  
**Yields:** Cabernet Franc - 40 hl/ha  
Cabernet Sauvignon - 30 hl/ha  
**Pruning:** Cabernet Franc - Guyot Poussard  
Cabernet Sauvignon - Gobelet  
**Certifications:** Organic - Ecocert; Biodynamic - Demeter 2000