

CLAU DE NELL



2022 CABERNET FRANC, AOC ANJOU

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

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 marked by repeated spring and summer heat waves and historically low rainfall until mid-August. Storms from mid-August to early September boosted both quality and quantity, with the harvest in exceptional health. Sugar-acid balance and phenolic ripeness were excellent. Historically early, picking began with Chenin on September 12 and ended with Cabernet Sauvignon on October 30, yielding high-quality juice across all 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

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