



2022 CUVÉE VIOLETTE, ANJOU AOC

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 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. y happy with the quality of the juices, of all grape varieties.

WINEMAKING

The grapes were handpicked September 27–29, 2022, 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.

VINEYARD

Region: Loire Valley

Sub-region: Anjou-Saumur

Appellation: Anjou AOC

Soil: Silty-clay, with grit and red flint on tufa

limestone

Age: Cab Franc - 45 years; Cab Sauvignon - 70 years

Yields: Cabernet Franc - 35 hl/ha

Cabernet Sauvignon - 30 hl/ha

Pruning: Cabernet Franc - Guyot Poussard

Cabernet Sauvignon - Gobelet

Certifications: Organic - Ecocert; Biodynamic - Demeter 2000

WINEMAKING

Varietals: 35% Cabernet Franc, 65% Cabernet Sauvignon

Harvest: September 27-29, 2022

Aging: 18 months, including 12 months in

Burgundy casks used 3-5 times

Bottling: May 2024

TECHNICAL DETAILS

Yeast: Native

Alcohol: 13.2%

Total Acidity: 3.55 g/L

Residual Sugar: <0.5 g/L

pH: 3.62

