



2023 CHENIN BLANC, 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

It was Anne-Claude Leflaive's wish to have Chenin on the estate, an extension of her Bourguignon know-how. It was in 2012 that it was planted with the precious help of Claude and Lydia Bourguignon, world renown geologist. The idea was to produce great dry white wines destined for gastronomy. True to its principle, the vines were carefully selected and planted on clayey-limestone soil, which gives the wines a great minerality.

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

Whole cluster Chenin Blanc, slowly and gently pressed in a pneumatic press. Cold settling followed by ion with native yeast in used oak barrels from Burgundy. Aged twelve months on fine lees in French oak, 1-5 times used Burgundy barrels, in ancient troglodyte cellars cut into the limestone hillside on the property and then 6 months in stainless steel vats.

TASTING NOTES

The color is gold, accented by bright silver reflections. The aroma is filled with the scent of ripe white fruits and a noticeable woodiness. The taste is strong and direct, with a pleasing creamy texture. The finish is long, fresh, and has a hint of saltiness.

VINEYARD

Region:	Loire Valley
Sub-region:	Anjou-Saumur
Vineyard:	Anjou
Appellation:	Anjou AOC
Soil:	Silty-clay, with grit and red flint on tufa
Age:	2012 and 2018 planting
Pruning:	Mixed Guyot Poussard
Yield:	40 hl/ha
Certifications:	Organic - Ecocert Biodynamic - Demeter 2000

WINEMAKING

Varietals:	100% Chenin Blanc
Harvest:	September 18-29, 2023
Aging:	18 months, including 12 months in Burgundy casks used 1-5 times
Bottling:	May 2025

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.3%
Total Acidity:	3.69 g/L
Residual Sugar:	<0.5 g/L
pH:	3.33