



## 2022 GROLLEAU, IGP VAL DE LOIRE

### 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

100% Grolleau (red grape variety indigenous to the Loire region). Planted 100 years ago in silty clay with grit and red flint of tufa, and fermented naturally in the Domaines historic cellars in Anjou.

### 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 are handpicked from September 15-17, 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 5-7 times, followed by 6 months in stainless steel vats before bottling.

### TASTING NOTES

The wine has a ruby color with great brilliance. Notes of small red fruits, cherry, sweet spices and a slight peppery note. The palate is very supple; fresh and smooth with soft tannins and a mouth-watering finish.

### VINEYARD

Region:	Loire Valley
Sub-region:	Anjou-Saumur
Vineyard:	Anjou
Appellation:	IGP Val de Loire
Soil:	Silty-clay, with grit and red flint on tufa
Age:	100 years
Pruning:	Gobelet
Yield:	30 hl/ha
Certifications:	Organic - Ecocert Biodynamic - Demeter 2000

### WINEMAKING

Varietals:	100% Grolleau
Harvest:	September 15-17, 2022
Aging:	18 months, including 12 months in Burgundy casks used 5-7 times
Bottling:	May 2024

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	11.4%
Total Acidity:	3.49 g/L
Residual Sugar:	<0.5 g/L
pH:	3.57