



2023 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 Leflaine 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 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 are handpicked from September 30th to October 3rd, 2023 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.

WINEMAKING

Varietals: 100% Grolleau
Harvest: September 30 - October 3, 2023
Aging: 18 months, including 12 months in Burgundy casks used 5-7 times
Bottling: May 2025

TECHNICAL DETAILS

Yeast: Native
Alcohol: 12.3%
Total Acidity: 3.23 g/L
Residual Sugar: <0.5 g/L
pH: 3.65

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:	70+ years
Pruning:	Gobelet
Yield:	30 hl/ha
Certifications:	Organic - Ecocert Biodynamic - Demeter 2000