



2023 CABERNET FRANC, ANJOU AOP

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

Cabernet Franc coming from 45-50 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 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 October 3-5, 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 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 AOP
Plot:	5 ha
Soil:	Silty-clay, with grit and red flint on tufa
Age:	45-50 years
Pruning:	Guyot mixed Poussard
Yield:	40 hl/ha
Certifications:	Organic - Ecocert Biodynamic - Demeter 2000

WINEMAKING

Varietals:	100% Cabernet Franc
Harvest:	October 3-5, 2023
Aging:	18 months, including 12 months in Burgundy casks used 2-5 times
Bottling:	May 2025

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.6%
Total Acidity:	3.24 g/L
Residual Sugar:	<0.5 g/L
pH:	3.67