

CLAU DE NELL



2011 Grolleau

Vineyard

Soil: silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (limestone)

Surface Area: 2 hectares (4.94 acres)

Varietal: Grolleau (native red grape variety of the Loire region)

Age: 60 to 90 years

Viticulture

Pruning: gobelet spur pruning

Cultivation: Covering the vine stock with soil in autumn, ploughing-down in spring, tilling and allowing natural grasses to grow

Biodynamic practices: Infusions and plant decoctions are applied to the vineyards, depending upon the lunar calendar.

DEMETER Certification: 100% Biodynamic

Harvest

Handpicking in 12-kg crates when fully ripened, sorting at the vineyard parcel

Yields: 25 hectoliters/hectare

Fermentation

Destemmed harvest, fermentation with native yeast, 20-day maceration without extraction, gentle cap punching, limited pumping over, infusion techniques, at a temperature between 18° to 25°C (64.4° to 77°F).

Pressing

Slow and gentle pressing in a pneumatic press

Maturing

One-half of the wine is aged 12 months on fine lees in Burgundy casks, used five times before, in troglodyte cellars on the property

One half of the wine is aged 12 months on fine lees in vats

Bottling

Without filtration or fining on a (biodynamic) fruit day

Cases Imported

250 cases, 6/750ml

Winery Website

www.claudenell.fr



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