

CLAU DE NELL



2015 CABERNET FRANC AOC ANJOU

A “very promising” 2015 vintage

The climatic conditions were very beneficial for the vine, fostering the quality of the grapes. From April, it was hot and wet enough for good vegetative growth. In June, the flowering went well, quickly and under the sun. The dry season in July encouraged entry into the ripening phase, and then the rain in August revived the functioning of the vine, allowing it to continue its maturation.

Vineyard

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

Surface area: 5 hectares (12.35 acres)

Age of vines: 40 years

Viticulture

Pruning: Guyot Mixte pruning system

Cultivation: 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.

DEMETER Certified 100% Biodynamic.

Harvest

Cabernet Franc harvested October 2-10, hand-picked in 12-kilogram (26-pound) boxes and sorted in the vineyard

Yields: 37 hectoliters/hectare (14.97 acres)

Vinification

Destemmed grapes were fermented using native yeasts; average of 30 days maceration without extraction; gentle cap punching; limited pump-overs; and infusion techniques at temperatures of 18 C to 25 C (64 F to 77 F). Slow and gentle pressing in a pneumatic press.

Maturing

Eighteen months on fine lees in French oak casks used five times previously; aged in ancient troglodyte cellars cut into the limestone hillside on the property

Bottling

Bottled without filtration or fining on March 20, 2017, a “fruit day”

Varietal Composition

100% Cabernet Franc



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