

CLAU DE NELL



2016 CHENIN BLANC IGP VAL DE LOIRE

Vintage Report

The climatic conditions were very beneficial for the vine, fostering the quality of the grapes. Rather mild temperatures at the start of winter ended with lots of rain towards the end of May. July and August were exceptionally dry this year compared to the last 20 years' average, which helped accelerate the flowering process. The combination of light rain episodes and warm temperatures allowed the grapes to ripen nicely until harvest. The harvest took place in idyllic conditions without rain and during cool temperatures.

Vineyard

Soil: Silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (limestone)
Age of vines: 5 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

Chenin Blanc harvested October 6, 7, 8 and 12, hand-picked in 12-kilogram (26-pound) boxes and sorted in the vineyard
Yields: 28 hectoliters/hectare (2.0 tons/acre)

Vinification

Whole cluster, slowly and gently pressed in a pneumatic press. Cold settling followed by long fermentation with native yeast in aged oak barrel from Burgundy.

Maturing

12 months on fine lees in French oak casks, aged in ancient troglodyte cellars cut into the limestone hillside on the property, followed by six months in a stainless steel vat.

Bottling

Bottled without filtration or fining on April 24, 2019, a "fruit day"

Varietal Composition

100% Chenin Blanc



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