

CLAU DE NELL



2016 GROLLEAU VIN DE PAYS DU 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)

Surface Area: 2 hectares (4.94 acres)

Age of Vines: 60 to 90 years

Viticulture

Pruning: Gobelet system of spur pruning

Cultivation: Covering the vine stock with soil in autumn, plowing-down in spring, tilling and allowing natural grasses to grow. Biodynamic practices include infusions and plant decoctions applied to the vineyards, following the rhythms of the biodynamic calendar. DEMETER Certified 100% Biodynamic.

Harvest

Grolleau was harvested on October 5 and 6 at optimal maturity; the grapes were handpicked in 12-kilogram boxes and sorted in the vineyard

Yields: 25 hl/ha (1.85 tons/acre)

Vinification

Destemmed grapes were fermented using native yeasts; 20-day 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

14 months on fine lees; 30% Burgundy casks, used five times before, in ancient troglodyte cellars cut into the limestone hillside on the property, and 70% in large foudre.

Bottling

Bottled without filtration or fining on October 31, 2017, a "fruit day"

Varietal Composition

100% Grolleau (red grape variety indigenous to the Loire region)

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