

CLAU DE NELL



BIODYNAMIC



ORGANIC

2017 CABERNET FRANC AOC ANJOU

Vintage Report

The dry and mild winter of 2017 led to early budbreak. Two days of frost in April impacted yields. Spring came quickly providing for an early growing season. The hot summer allowed for ideal fruit maturation and the mild start of fall allowed for opulent acidity to be retained until harvest.

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: 35-45 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 between September 28 and October 2nd, hand-picked in 12-kilogram (26-pound) boxes and sorted in the vineyard

Yields: 35 hectoliters/hectare (2.5 tons/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

12 months on fine lees in French oak casks, used five times before, 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 29, 2019, a “flower day”

Varietal Composition

100% Cabernet Franc

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