

CLAU DE NELL



BIODYNAMIC



ORGANIC

2017 GROLLEAU VIN DE PAYS DU VAL DE LOIRE

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: 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 September 12, 13 and 14 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

15 months on fine lees; 50% Burgundy casks, used five times before, in ancient troglodyte cellars cut into the limestone hillside on the property, and 50% in large foudre.

Bottling

Bottled without filtration or fining on January 10, 2019, a "flower day"

Varietal Composition

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

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