

CLAU DE NELL



BIODYNAMIC



ORGANIC

2018 GROLLEAU VIN DE PAYS DU VAL DE LOIRE

Vintage Report

The year began with a drier than average winter. Low temperatures in early spring pushed budbreak back to the second half of April. Record amounts of rain were seen in May and June, putting strong mildew pressure in the vineyard. The use of biodynamic preparations helped to keep the vineyards in good health. Summer was bright and warm and water reserves from spring assisted the fruit in developing evenly.

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 24 and 25 at optimal maturity; the grapes were handpicked in 12-kilogram boxes and sorted in the vineyard.

Yields: 30 hl/ha (2.14 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

12 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. Both followed by 4 months in stainless steel vats.

Bottling

Bottled without filtration or fining on January 27, 2020, a “flower day”

Varietal Composition

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

WILSON DANIELS
SINCE 1978



Imported by Wilson Daniels | Napa, California | wilsondaniels.com