



CLAU DE NELL  
*des histoires de vies et de vins*

**Clau de Nell**

9 bis rue des Noyers – Sauné – 49700 Ambillou Château  
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THE  
WINES



CABERNET FRANC  
AOC ANJOU

**VINES**

**Soil:** silty-clay terroir, comprising grit and red flint on tufa (limestone).

**Surface Area:** 5 hectares

**Age :** 35 to 45 years.

**Pruning:** mixed Guyot.

**Techniques:** covering the vine stock with soil in autumn, ploughing-down in spring, tilling and natural grassing.

**Growing methods:** biodynamic practices, infusions and plant decoctions, depending upon the lunar calendar.

**DEMETER Certification**

**HARVESTING**

Handpicking in 12-kg crates, sorting at the parcel when fully ripened.

**WINEMAKING**

De-stemmed harvest, native yeast, 20-day maceration without extraction, gentle cap punching, limited pumping over, infusion techniques, at a temperature between 18 to 25°C.

**PRESSIN**

Slow and gentle pressing in a pneumatic press.

**MATURING**

See "Vintages" section.

**BOTTLING**

Without filtration or fining.