

CLAU DE NELL



2011 Cabernet Franc

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: 40 years

Viticulture

Pruning: Simple guyot system

Cultivation: Covering the vine stock with soil in autumn, ploughing-down in spring, tilling and allowing natural grass to grow between the rows

Biodynamic practices: Infusions and plant decoctions applied to the vineyards depending upon the lunar calendar

DEMETER Certification: 100% Biodynamic

Harvest

Handpicked when fully ripened in 12-kg crates, sorting at the vineyard parcel

Yields: 33 hectoliters/hectare

Fermentation

De-stemmed harvest, fermentation is with native yeast, 20-day maceration without extraction, gentle cap punching, limited pump-overs, infusion techniques, at temperatures between 18° to 25°C. (64.4° to 77°F)

Pressing

Slow and gentle pressing in a pneumatic press

Maturing

Aged 18 months on fine lees in used (5-year-old) Burgundy casks in ancient troglodyte cellars cut into the limestone hillside on the property

Bottling

Bottled without filtration or fining on a (biodynamic) fruit day

Cases Imported

500 cases, 6/750ml

Winery Website

www.claudenell.fr



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