

# CLAU DE NELL



## 2011 Cuvée Violette

### Vineyard

Soil: silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (limestone)

Surface Area: 1 hectare (2.4711 acres)

Varietals: 70% Cabernet Franc, 30% Cabernet Sauvignon

Age of vines: 40 years (Cabernet Franc), 60 years (Cabernet Sauvignon)

### Viticulture

Pruning: gobelet system of spur pruning

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

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

DEMETER Certification: 100% Biodynamic

### Harvest

When fully ripened, handpicked in 12-kg crates, sorted at the vineyard parcel

Yields: 33 hectoliters/hectare

### Fermentation

De-stemmed harvest is fermented using 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 (five years) Burgundy casks in troglodyte cellars cut into the limestone hillside

### Blending and Bottling

Depending upon the characteristics of the vintage, Cabernet Sauvignon is added to the final cuvée; bottled without filtration or fining on a (biodynamic) fruit day.

### Cases Imported

250 cases, 6/750ml

### Winery Website

[www.claudenell.fr](http://www.claudenell.fr)



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