



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

**Clau de Nell**

9 bis rue des Noyers – Sauné – 49700 Ambillou Château  
www.claudenell.com – domaine@clau-de-nell.com

THE  
WINES



CUVÉE VIOLETTE  
AOC ANJOU

**VINES**

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

**Age:** Cabernet franc : 30 to 40 years, Cabernet Sauvignon : 60 years.

**Pruning:** gobelet

**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.

**PRESSING**

Slow and gentle pressing in a pneumatic press.

**MATURING**

See "Vintages" section.

**BLENDING**

Cabernet Sauvignon and Cabernet Franc.  
Percentages depending on the vintage.

**BOTTLING**

Without filtration or fining.