



CLAU DE NELL
des histoires de vies et de vins

THE
WINES



Clau de Nell

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

GROLLEAU
IGP WINE FROM PAYS DU VAL DE LOIRE

VINES

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

Age: 60 to 90 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

HARVESTIN

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.

MATURIN

See "Vintages" section.

BOTTLING

Without filtration or fining.