

Grape varieties

Cabernet-Sauvignon and Cabernet Franc from 60-year-old vines

Origin

France, Loire, Anjou-Saumur, Ambillou-Château

Soil

sandy-clay with sandstone and purple slate

Vinification

Total de-stemming, soft pressing of 12-14 h., alcoholic fermentation from 20 to 30 days at 18-25 ° C with autochthonous yeasts and little extraction, vertical pressing, very limited use of sulfur

Ageing

18 months in oak barrels of 5 wines

Characteristics

Red, Biodynamic, Still, Intense and structured

Properties

Alcohol: 14 %, Residual sugar: <2 g/l



CLAU DE NELL ANJOU CUVÉE VIOLETTE

CLAU DE NELL, Anjou-Saumur, Ambillou-
Château

2013 15102 75 CL