

Grape varieties

100% Grolleau of vineyards of 60-90 years

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 of 20 to 30 days with native 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: 12,5 %, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€

CLAU DE NELL ANJOU GROLLEAU

CLAU DE NELL, Anjou-Saumur, Ambillou-
Château

2013 15103 75 CL

2011 15103 75 CL

