



# CLAU DE NELL

## LOIRE

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Clau de Nell is located in the village of  
Ambillou-Château, in Maine et Loire  
between Angers and Saumur.

The domaine's story began in 2006 when Anne-Claude Leflaive and her husband Christian Jacques met the previous owners of the domaine.

They were immediately struck with the quality of the site, the age of the vines and the biodynamic principles that had been implemented in the vineyards since 2000. Anne-Claude was one of the foremost proponents of biodynamic viticulture at Domaine Leflaive and a founder of CLAC, a venture designed to support and promote biodynamic growers in exporting their wines. Clau de Nell proved far too tempting to pass up, and in 2008, in a bid to save the property from insolvency, Anne-Claude and Christian took the decision to purchase it.

Following Anne Claude's death in 2015, Christian continues to run the estate alongside winemaker Sylvain Potin and Christian's daughter Charlotte who oversees the commercial side. One of the guiding principles at Clau de Nell is Anne-Claude's firm belief that winemakers should place nature at the heart of what they do, and wherever possible harmonise with the natural environment rather than resist it.

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# CLAU DE NELL

## CHENIN BLANC 2022

This sits on silty-clay soils, with red flint on tufa limestone. The vines are almost a decade old. A fleshy wine of juicy apricot and peach fruit, with pretty yellow flower perfume, all lifted by zesty acids. This spent 12 months on fine lees in 5-year-old Burgundy barrels, followed by six months in vat. 13.5% abv.

Corney & Barrow Score 17.5+  
Recommended drinking from 2024 - 2027

£200/Case of 6 bottles, in bond UK

## BLANC DE NOIR 2022

A white wine made from Cabernet Franc. More than a curiosity, this has developed a solid following. Pale lemon colour. Bright aromas of lime rind and green apple skin. The palate is more seductive and rounder, plumper. A joyful wine, with a touch of cedary spice on the finish. 13% abv.

Corney & Barrow Score 17  
Recommended drinking from 2024 - 2026

£185/Case of 6 bottles, in bond UK

## GROLLEAU 2022

Century-old gobelet-pruned Grolleau vines planted on silty-clay soils, over tufa limestone. Crystalline raspberry perfume, with white pepper spices. The lean palate has a bracing, jewel-like shininess of crunchy red berry fruit and piquant acidity. This is 100% destemmed, then given a 30-day maceration without extraction, following which gentle punch-downs and pump-overs are used. 70% new oak, which is admirably integrated. 11.5% abv.

Corney & Barrow Score 16.5 - 17  
Recommended drinking from 2025 - 2028

£155/Case of 6 bottles, in bond UK

## ANJOU CABERNET FRANC 2022

45-55-year-old Cabernet Franc vines, planted on silty-clay soils, over tufa limestone. Plush dark berry fruit aromas, leading into a more substantial palate whose firmness of structure will repay some bottle age. Bright, crunchy acidity lifts the flavours. Leather and sweet spices on the finish. 100% destemmed, with similar winemaking to the Grolleau. 13% abv.

Corney & Barrow Score 16.5+  
Recommended drinking from 2025 - 2028

£140/Case of 6 bottles, in bond UK

## ANJOU CUVÉE VIOLETTE 2022

The blend here changes from year to year. In 2022, it is 65% Cabernet Sauvignon (70-year-old vines) and 35% Cabernet Franc (50-year-old vines). Soils are silty-clay with red flint over tufa limestone. 100% destemmed. A relatively plush nose with seductive red fruit aromas, as befits the warmer 2022 vintage. The palate has an enticing dark-berried purity on the attack and then a certain *savage* animal aspect to the mid-palate, with leather and red cherry flavours. This spends a year in old Burgundy barrels and then six months in vat before bottling. 13% abv.

Corney & Barrow Score 17+  
Recommended drinking from 2025 - 2028

£145/Case of 6 bottles, in bond UK

## THE 2022 VINTAGE AT CLAU DE NELL

The 2022 vintage was marked by a succession of heatwaves during spring and summer. It was also historically dry. Stormy rain from mid-August to early September helped both quality and quantity. The crop was exceptionally healthy, with excellent sugar-acid balance and phenolic maturity.

This vintage was historically early: harvest began with the Chenin on 12<sup>th</sup> September and ended with the Cabernet Sauvignon at month end. Yields were kept moderate in pursuit of depth and concentration. Bottling took place from 14<sup>th</sup>-16<sup>th</sup> May 2024.