



Domaine de Clayou

<u>Country</u>	France
<u>Region</u>	Loire
<u>Appellation(s)</u>	Anjou, Coteaux du Layon
<u>Producer</u>	Jean-Bernard and Catherine Chauvet
<u>Year Founded</u>	1920
<u>Annual Production Total</u>	12,000 cases
<u>Farming</u>	Certified organic
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	35 ha
<u>Website</u>	http://www.domainedeclayou.fr/
<u>Social Media</u>	https://www.facebook.com/domainedeclayou/



Domaine de Clayou rests on 35 hectares in St. Lambert du Lattay in the heart of the Anjou. The estate is farmed by Jean-Bernard and Catherine Chauvin along with their son Denis. Denis is the fourth generation of the family to grow wine on this estate which was founded in 1920 by his great grandfather with just 8ha. Jean-Bernard took over as the head of the domain in 1984. Since 2000 Domaine de Clayou has been certified sustainable by Terra Vitis, an organization that stresses the fair treatment of employees along with avoiding chemical treatments in the vines. The Chauvin's 20-43 year old vines are planted to schist and limestone soils across the appellations of Anjou and Coteaux du Layon. They harvest their grapes manually and the wines are vinified in a combination of concrete and fiberglass-lined underground tanks. Clayou's white wines are crisp, clean and full of lively fruit spending six months in stainless resting on fine lees with occasional battonage. The Anjou rouge is a pure and supple expression of Cabernet Franc. The Anjou Rosé de Loire is made from the rare Grolleau.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
Anjou Blanc	100% Chenin Blanc	20 years	schiste, argile calcaire	1 ha	450 cases
Vin de Pays de Loire Sauvignon	100% Sauvignon Blanc	20 years	schiste, argile calcaire	1 ha	720 cases
Anjou Rosé de Loire	100% Grolleau	43 years	schiste, argile calcaire	1 ha	600 cases
Anjou Rouge	100% Cabernet Franc	25 years	schiste, argile calcaire	3.6 ha	1,100 cases

Anjou Blanc - 20 year old chenin blanc vines planted to schiste, and argile calcaire rich soils. Manual harvest. Fermentation with natural yeasts in stainless steel tanks. Six months aging on lees in tank with occasional battonage.

Vin de Pays de Loire Sauvignon - 20 year old sauvignon blanc vines planted to schiste, and argile calcaire rich soils. Manual harvest. Fermentation with select yeasts in concrete vats. Six months aging on lees in tank.

Anjou Rosé de Loire - 43 year old vines planted to schiste, and argile calcaire rich soils. Fermentation with selected local yeasts in stainless steel. Direct press rosé.

Anjou Rouge - 25 year old cabernet franc vines planted to schiste and argile calcaire rich soils. 10-12 day maceration, fermentation with selected local yeasts in tank. Eight months aging in tank before filtration and bottling.