

General Info

Country: France

Region: Loire

Appellation(s): Anjou, Coteaux du Layon

Producer: Jean-Bernard and Catherine Chauvin

Year Founded: 1920

Farming: Certified organic

Harvest Method: Manual

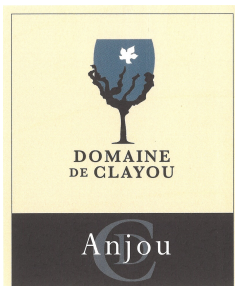
Total Estate Size: 35 ha



Domaine de Clayou

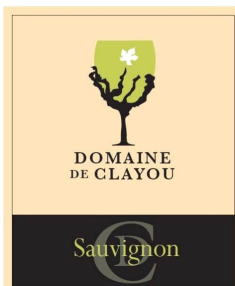
Domaine de Clayou rests on 35 hectares in St. Lambert du Lattay in the heart of the Anjou. The estate is farmed by Jean-Bernard and Catherine Chauvin along with their son Denis. Denis is the fourth generation of the family to grow wine on this estate which was founded in 1920 by his great grandfather 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

The Wines



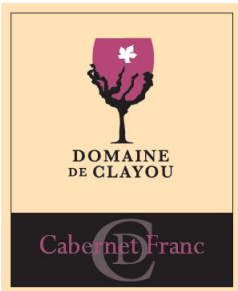
Anjou Blanc

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.



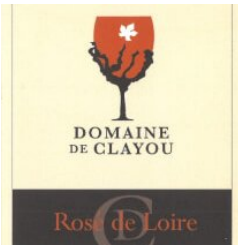
Vin de Pays de Loire Sauvignon

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



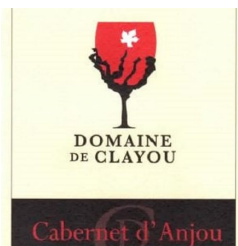
Anjou Rouge

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



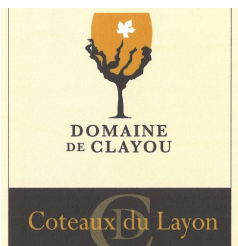
Rosé de Loire

2022; 50% Grolleau Noir, 50% Grolleau Gris. Grapes harvested, crushed and blended, maceration for 12 hours. Cold fermentation with selected local yeasts in the tank for 4-5 weeks. After malolactic is achieved the wine is lightly filtered and bottled.



Cabernet d'Anjou Rosé

2022; 100% Cabernet Franc from 25-year-old vines planted to schiste and argile calcaire rich soils. 12 hours maceration, cold fermentation with selected local yeasts in the tank for 2-3 weeks. Light filtration before bottling. 24%g/l RS



Coteaux du Layon

100% Chenin planted to clay and schist soil in the heart Saint Lambert du Lattay. Vines receive multiple sorting just before harvest. Bunches are fully ripe and some overripe at manual harvest. Slow pressing over 4 hours. Fermentation in open vat using ambient yeasts. Racking and ageing on fine lees 6 months, filtered and rests 3 months before bottling.