

TERRE DE L'ELU

Le Baiser d'Alexandrie

THE ESTATE

Totalling 22 hectares spread over 30 different plots, Terre de l'Elu is located in the tiny village of Saint-Aubin de Luigne. Their vineyard sites are scattered from the village of Chaume, famous for its sweet style of botrytized Chenin Blanc, to Chaudefont-sur-Layon near the confluence of the Layon and Loire. In this warmer and drier part of the Anjou red varieties are widely cultivated alongside the traditional Chenin Blanc – all planted on the black slate soils of the western portion of Anjou.

Thomas and Charlotte farm Terre de l'Elu organically and biodynamically – certified by ECOCERT and DEMETER.

After years of experience advising others he has put his principles to work at his own estate: native cover crops are encouraged, the soil is tilled and no synthetic products are employed. These efforts have brought new life to the soils allowing him to preserve many of the old vines on the property. New plantings have been made using selection massale to preserve the diversity of his sites. About half of his vineyards are planted with equal proportions of Chenin Blanc and Cabernet Franc – the two most common varieties grown in the Anjou with smaller plantings of Gamay, Grolleau Noir and Gris, Sauvignon Blanc, Chardonnay, and Pineau d'Aunis. Each plot and variety is harvested by hand and brought to the cellar where the whites are pressed and allowed a short period to settle. Most of the red wines are whole cluster fermentations. Only natural yeasts are employed, macerations are long and the wines age in tank, barrel or amphorae. Sulfur usage is minimal and often added just before bottling.



THE DETAILS

Grolleau Gris, a scarcer, pink berried mutation of the work horse variety Grolleau Noir, is most commonly found planted between the cities of Tours and Anjou. Both varieties are most frequently found in sweetish rosés or as a base for sparkling wines. Le Baiser d'Alexandrie from Clos de l'Elu couldn't be farther from this tradition as Thomas and Charlotte Carsin use their Grolleau Gris to make an orange wine aged in amphorae.

COUNTRY

France

APPELLATION

Vin de France (Anjou)

ELEVATION

60-80 meters

VARIETIES

Grolleau Gris

SOIL

Gray schist, quartz, slate

VINE AGE

50 years old

FARMING

Certified organic and biodynamic (ECOCERT & DEMETER)

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in amphorae, 9 month maceration

AGING

9 months on the skins in amphorae before pressing and bottling

FOR THE RECORD

The bouquet evokes Mediterranean perfumes: spices, citrus, and orange peel. A powerful and balanced wine. Some tannins present, though not overbearing, roundness without the weight. Let yourself be surprised! – CHARLOTTE CAR SIN
EUROPEANCELLARS.COM

**JON-DAVID
HEADRICK
SELECTIONS**