



# TERRE DE L'ÉLU

## Bastingage

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.

Bastingage is a cuvée of 25 year old vine Chenin Blanc grown in soils of shale and sandstone. This cuvée is harvested by hand with a strict selection in the vineyard during several passes to ensure only ripe and healthy fruit is sent to the cellar where it sees a traditional fermentation and aging in barrel with indigenous yeasts followed by a few months in vat before bottling.

### ORIGIN

*France*

### APPELLATION

*Vin de France (Anjou)*

### SOIL

*Shale, sandstone*

### AGE OF VINES

*25*

### ELEVATION

*60–80 meters*

### VARIETIES

*Chenin Blanc*

### FARMING

*Certified organic and biodynamic  
(ECOCERT & DEMETER)*

### FERMENTATION

*Hand harvested, gentle pressing, natural yeast fermentation in neutral 400L French oak barrels*

### AGING

*12 months in neutral 400L French oak barrels, then an additional 2–4 months in vat before bottling*

### ACCOLADES

91 – 2021 Bastingage – Vinous Media

93 – 2019 Bastingage – Wine Advocate

91 – 2019 Bastingage – Vinous Media

**JON-DAVID  
HEADRICK  
SELECTIONS**

