

TERRE DE L'ÉLU

Désirade

THE ESTATE

Totalling 22 hectares spread over 30 different plots, Terre de l'Élu 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'Élu 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

Désirade comes from vines of Sauvignon Blanc planted in the hills outside Les Barres, a tiny hamlet between La Haie Longue and Saint-Aubin-de-Ligné. Here the soils are rich in schist and sandstone making for a rich and pure rendition of Sauvignon. The vines range in age from 10-45 years old, are harvested by hand, pressed whole cluster into neutral 400L French oak barrels. The fermentation is by natural yeasts and the wine is aged on the lies for 12 months.

COUNTRY

France

APPELLATION

Vin de France (Anjou)

ELEVATION

70 meters

VARIETIES

Sauvignon Blanc

SOIL

Schist, sandstone

VINE AGE

10-45 years old

FARMING

Certified organic and biodynamic (ECOCERT & DEMETER)

FERMENTATION

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

AGING

12 months on the fine lies in neutral French oak barrels, no stirring of the lies

FOR THE RECORD

A complex bouquet of spicy notes (ginger & nutmeg) and candied oranges. A rich and powerful attack on the palate with a long and fresh finish with hints of mint. – CHARLOTTE CARVIN

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**JON-DAVID
HEADRICK
SELECTIONS**