



TERRE DE L'ÉLU

Ephata

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 oldest Chenin on the property, averaging just over 80 years old, is planted on a free-draining terroir of sandy shale soils. These are shy-bearing vines – yielding only 20hl/ha – and after a strict selection in the vineyard and cellar, this cuvée is fermented in sandstone amphorae by indigenous yeast then aged for 12 months in clay amphorae.

ORIGIN

France

APPELLATION

Vin de France (Anjou)

SOIL

Shale, sandstone

AGE OF VINES

80

ELEVATION

70 meters

VARIETIES

Chenin Blanc

FARMING

*Certified organic and biodynamic
(ECOCERT & DEMETER)*

FERMENTATION

*Hand harvested, gentle whole cluster
pressing into sandstone amphorae, nat-
ural yeast fermentation*

AGING

12 months in 140L clay amphorae

ACCOLADES

93 – 2019 Ephata – Vinous Media

93 – 2018 Ephata – Vinous Media

95 – 2018 Ephata – Wine Advocate

**JON-DAVID
HEADRICK
SELECTIONS**

