

# TERRE DE L'ELU

## Espérance

### 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

One of the more distinctive, indigenous varieties in the Loire Valley is Pineau d'Aunis. Like Grolleau, it is prone to vigor and yields must be controlled. When farmed and fermented well a startlingly unique wine emerges – one that mixes sweet-tart cherries, cracked pepper and punchy acidity. Espérance comes from vines between 50-60 years old planted on gravelly clays soils with sandstone and schist.

#### COUNTRY

France

#### APPELLATION

Vin de France (Anjou)

#### ELEVATION

60-80 meters

#### VARIETIES

Pineau d'Aunis

#### SOIL

Sandstone, rocky clay, schist

#### VINE AGE

50-60 years old

#### FARMING

Certified organic and biodynamic (ECOCERT & DEMETER)

#### FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in French oak vats, 15 day maceration

#### AGING

12 months in 600L French oak barrels

### FOR THE RECORD

A bright purple color, a peppery aroma and scent of violets. A bold attack of spice evolves into floral notes. A juicy and tender flavor bursting with cherry. A remarkable wine of finesse and elegance.

– CHARLOTTE CARVIN  
EUROPEANCELLARS.COM

**JON-DAVID  
HEADRICK  
SELECTIONS**