



TERRE DE L'ÉLU

L'Aiglerie

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.

L'Aiglerie is a south-facing lieu-dit of Cabernet Franc on sandstone and quartz soils. Here Thomas Carsin farms 35-year old vines from which he makes a serious and elegant version of the variety. After harvesting the grapes by hand into small crates, Thomas ferments this cuvée whole cluster by indigenous yeasts in oak vats followed by aging in vat for 12 months, then 12 more months in neutral French oak barrels.

ORIGIN

France

APPELLATION

Vin de France (Anjou)

SOIL

Sandstone, quartz

AGE OF VINES

3500

ELEVATION

70 meters

VARIETIES

Cabernet Franc

FARMING

*Certified organic and biodynamic
(ECOCERT & DEMETER)*

FERMENTATION

*Hand harvested, whole cluster, natural
yeast fermentation in French oak vats,
3-5 week maceration*

AGING

*12 months in oak vats followed by 12
months in neutral French oak barrels*

ACCOLADES

91 – 2018 L'Aiglerie – Vinous Media

93 – 2016 L'Aiglerie – Wine Advocate

91 – 2015 L'Aiglerie – Vinous Media

**JON-DAVID
HEADRICK
SELECTIONS**

