

TERRE DE L'ELU

Magellan

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

Thomas & Charlotte's Magellan is proof of the concept that the terroirs of the Anjou are just as remarkable as any of the other great Cabernet Franc terroirs in the world. For Magellan they utilize 80 year old vines grown on chert-flecked soils of shale and sandstone and makes a wine of incredible depth and finesse. It is fermented, whole berry and by indigenous yeasts in amphorae and aged for 20 months in neutral French oak barrels before bottling.

COUNTRY

France

APPELLATION

Vin de France (Anjou)

ELEVATION

70 meters

VARIETIES

Cabernet Franc

SOIL

Sandstone, shale, chert

VINE AGE

80 years old

FARMING

Certified organic and biodynamic (ECOCERT & DEMETER)

FERMENTATION

Hand harvested, destemmed, whole berry, natural yeast fermentation in amphorae, 5 week maceration with gentle pigeage

AGING

20 months in neutral French oak barrels

FOR THE RECORD

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