

TERRE DE L'ÉLU

Maupiti

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 Chaudefontaines-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

Vivacious but not vacuous, is probably the best way to describe Gamay grown in the Loire Valley. It certainly can have a nervy tang but when it is done right it can make for a joyous evening if a somewhat less than celebratory morning-after. Thomas blends some Cabernet Franc and Grolleau into his Gamay to make Maupiti, a more seductive and seriously fun Loire Valley red than we've seen in a while. Three glous on the glou-glou meter.

COUNTRY

France

APPELLATION

Vin de France (Anjou)

ELEVATION

60-80 meters

VARIETIES

Gamay, Grolleau, Cabernet Franc

SOIL

Schist, quartz

VINE AGE

20-45 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

8-12 months in conical French oak vats

FOR THE RECORD

A subtle, lust bouquet. A veritable infusion of red fruits on the palate, with light, spicy notes. A delicate and supple wine.

– CHARLOTTE CARSIN

EUROPEANCELLARS.COM

**JON-DAVID
HEADRICK
SELECTIONS**