

TERRE DE L'ÉLU

Roc'h Avel

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 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'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

Roc'h Avel comes from the terroir of l'Aiglerie, a place well known for the quality of its Cabernet Franc. Scattered among the vines of Cabernet Franc are 70 year old Chenin – all grown on sandstone, schist, and quartzite soils. To preserve the purity of this terroir and its old vines, Roch d'Avel is pressed, whole cluster directly into oak vats for an indigenous fermentation and slow, undisturbed aging.

COUNTRY

France

APPELLATION

Vin de France (Anjou)

ELEVATION

70 meters

VARIETIES

Chenin Blanc

SOIL

Schist, sandstone, quartzite

VINE AGE

70 years old

FARMING

Certified organic and biodynamic (ECOCERT & DEMETER)

FERMENTATION

Hand harvested, gentle whole cluster pressing, natural yeast fermentation in large oak vats

AGING

6 months on the fine lies in oak vats, no stirring

FOR THE RECORD

An exciting bouquet of licorice and fennel to begin, leading to ripe pear and fresh almonds. A saline freshness and aniseed flavor on the palate. Full-bodied, yet at the same time tender and elegant.

– CHARLOTTE CARVIN

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**JON-DAVID
HEADRICK
SELECTIONS**