

# Roc'h Avel

## Anjou blanc

The rock, the wind, the wine... These old vines demonstrate perfectly the sublime terroir of Aiglerie. 100% pure, unadulterated Chenin proving that when you have exceptional terroir, the wine speaks for itself.

<b>Grape variety</b>	Chenin
<b>Vintage</b>	2016
<b>Terroir</b>	Anjou noir, Loire valley, Aiglerie terroir
<b>Mother rock</b>	Sandstone schist, quartz and cinerite
<b>Age of vines</b>	70 years
<b>Yields</b>	25 hl / ha
<b>AOC</b>	Anjou blanc 14% vol



FR-BIO-01  
Agriculture France

*Organic wine*

### Vinification

Manually harvested in 20kg bins.

Direct, whole bunch pressing. Natural fermentation (indigenous yeast) in vats. Aged on fine lees in vats for 6 months (no stirring).

### Tasting notes

An exciting bouquet of liquorice and fennel to begin, leading to ripe pear and fresh almonds. A saline freshness and aniseed flavour on the palate.

Full-bodied, yet at the same time tender and elegant.

### Pairing suggestions

Serve around 12°C, a perfect accompaniment to shellfish and seafood, but also fresh goat's cheese with olive oil and herbs. Ready for drinking now, will keep up to ten years.



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The logo for Clos de l'Élu features a stylized sunburst or star symbol above the text 'CLOS DE L'ÉLU'.  
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