

# Indigène

## vin de pays rouge

Deep and spicy notes revealed by the Grolleau, one of the oldest grapes of the Loire. Some crisp fruit brought by the Gamay. The marriage both for a soft, silky and gourmand red of the Loire.



<b>Grape varieties</b>	Gamay, Cabernet Franc and Grolleau
<b>Vintage</b>	2016
<b>Terroir</b>	Anjou noir, St Aubin de Luigné
<b>Soil</b>	Schist (gamay) pudding stone clay schist and phthanites (grolleau)
<b>Age of the vines</b>	20 to 45 years
<b>Yields</b>	40 hl / ha
<b>IGP</b>	Vin de pays du Val de Loire 13% vol



### Wine-Making

Manuel harvest in 20 kg bins with strict grape selection in the vineyard.

Maceration in whole bunches for 3 weeks. Ageing in steel vat during 12 months.

### Tasting

A luscious nose of blackberry and spice notes. The palate reveals fruity (prunes, figs, raisins) and minty (liquorice, eucalyptus) aromas. The tannins are firm and structured. A very refreshing, truly pleasurable wine.

### To appreciate it

Serve around 16 ° C after an hour or decanting. A wine that goes perfectly with lamb tajin or grilled chops, but also homemade terrine or marinated beef cheeks in soy sauce. Drink within 10 years.

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