

Maupiti

Vin de pays red

The languor of oceans... A concentration of finesse and tenderness for this red that one approaches like stepping onto a peaceful, mysterious island and wants to explore.



Grape varieties	Gamay, Cabernet franc , Grolleau
Vintage	2017
Terroir	Anjou noir, Loire valley, terroirs Bruandières and Barres
Mother rock	Schist and quartz
Age of vines	from 20 to 45 years
Yields	30 hl / ha
IGP	Vin de pays du Val de Loire 13,5% vol



Organic wine

Vinification

Manually harvested in 20kg bins.

Whole bunch infusion. Natural fermentation in vats, aged for 8 months in conical tank.

Tasting notes

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

Pairing suggestions

Serve around 12°C, this wine would go well with a tartar of red tuna and red berries; but also with Grison beef marinated in olive oil and lemon; or, quite simply with some shavings of Pata Negra Bellota ham. Ready to drink now, will keep up to ten years.

Domaine du Clos de l'Élu
Thomas et Charlotte Carsin
Route de Bellevue
49190 St Aubin de Luigné
Tél : 02 41 78 39 97
chai@closdelelu.com
www.closdelelu.com

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