

Magellan

For ocean lovers; you who are looking for the exhilaration to transport you from one world to another.

From coast to coast, bigger and stronger, taking you in wild and uncertain directions.

And after the passage of straits and inlets, returning chock full of new flavors ...

The world has never been so great since the day after Magellan's journey

Grape variety	Cabernet franc
Vintage	2015
Terroir	Anjou noir, Saint Aubin de Luigné,
Soil	Shale sandstone and phthanite
Age of the vines	70 years
Yields	20 hl / ha
AOC	Anjou village
	12,5% vol



Organic wine

Winemaking

Manual grape harvesting in 20kg bins. Grapes destemmed but not crushed, and directly placed in maceration amphorae. 5 weeks maceration with light cap-punching or *pigeages*. Pressing and maturing in old oak barrels over 20 months. No filtration.

Tasting

The nose is very expressive, with fresh notes of wild fruits, blackcurrant and liquorice. Then spices take over, the palate delights with firm yet silky tannins. A wine that takes you out to sea !

To appreciate it

In its youth, the wine will go well with lean, full flavored meat (lamb, roe deer...) or with duck breast with cherries. With age, it will marry better with more mature or marinated meat (wild boar, beef ...).

Wine available in magnum or 75 cl bottle


CLOS DE L'ÉLU



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