

# Espérance

## Vin de pays rouge

This is perhaps the most feminine wine of the Clos de l'Élu. From a select parcel of Pineau d'Aunis, the end result is an elegant wine, both fruity and racy; direct and graceful as it asserts its character.



Domaine du Clos de l'Élu  
Charlotte & Thomas Carsin  
Route de Bellevue  
49190 St Aubin de Luigné  
Tél : 02 41 78 39 97  
chai@closdelelu.com  
[www.closdelelu.com](http://www.closdelelu.com)

<b>Grape variety</b>	Pineau d'Aunis
<b>Vintage</b>	2017
<b>Terroir</b>	Anjou noir, Saint Aubin de Luigné,
<b>Soil</b>	Sandstone and pudding stone clay schist
<b>Age of the vines</b>	50 to 60 years
<b>Yields</b>	11 hl / ha 13% vol



FR-BIO-01  
Agriculture France

Organic wine



### Winemaking

Manually harvested in 20kg bins. Natural fermentation (natural yeast) in vats. Whole bunch maceration over 15 days. 12 months aging in barrels (600L). No filtration.

### Tasting

Purple and bright color, a peppery aroma and scent of violets. A bold attack of spice evolves into floral notes. A juicy and tender mouth bursting with cherry. A remarkable wine full of finesse and elegance.

### To appreciate it

Served around 16°C and decanted this wine fits perfectly with spicy dishes such as red tuna & ginger tartare, caramelised filet mignon or in a Basque sauce...

  
CLOS DE L'ÉLU

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