

Roc'h Avel

Vin de France – white wine

The rock, the wind, the wine... These old vines demonstrate perfectly the sublime terroir of Aiglerie. A white blend Chenin-Sauvignon blanc-grolleau gris proving that when you have exceptional terroir, the wine speaks for itself.

Grape variety	Chenin 55%, Sauvignon blanc 30%, Grolleau gris 15%
Vintage	2018
Terroir	Anjou noir, Loire valley, Saint Aubin de Luigné
Mother rock	Sandstone schist, quartz, square stone
Age of vines	35 to 70 years
Yields	20 hl / ha
	14% vol



Vinification

Manually harvested in 20kg bins.

Direct, whole bunch pressing. Natural fermentation (indigenous yeast) in vats. Aged for 8 to 12 months on fine lees in vats.

Tasting notes

An exciting bouquet of licorice 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.



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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TERRE DE L'ÉLU

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