

Terre De L'Élu – La Boussole Blanc 2023

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Chenin Blanc

Average Vine Age: 30 years-old

Altitude: From 230 feet (70m)

Soils/Terroir: From an east exposed parcel near the hamlet of Les Barres, with dark soils of schist and quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: Gentle whole cluster pressing upon arrival in the cellar is followed by 1 day of cold settling. The juice is then racked off the gross lees into stainless-steel tanks, where fermentation begins spontaneously using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation.

Maturation: Aged for 7 months in stainless-steel tanks on the fine lees. 1 month prior to bottling a low dose of sulphur was added, followed by a very light filtration.

pH: 3.25

Total SO2: 26ppm

LA BOUSSOLE



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – L'Esquif Rouge 2023

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 35 years-old

Altitude: 230 feet (70m)

Soils/Terroir: From a south exposed parcel near the village of Le Vau. The sub-soil is schist and spilite covered with clay.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: 10-day whole cluster maceration in neutral 40hl wood tanks. Punch downs were done twice during the 10-day maceration. On the 11th day the grapes were pressed and transferred back to neutral 40hl wood tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used for the fermentation.

Maturation: Aged for 7 months in neutral 40hl wood tanks. 1 month prior to bottling a low dose of sulphur was added. Bottled without fining or filtration.

pH: 3.42

Total SO2: 38ppm

L'ESQUIF



Terre De L'Élu – Marco Polo Rouge 2023

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Grolleau Noir

Average Vine Age: 45 years-old

Altitude: 230 feet (70m)

Soils/Terroir: From an east exposed parcel on the west side of the L'Aiglerie vineyard. The soil is limestone mixed with stones of cinerite (sedimentary stone composed of volcanic ash).

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: 6-day whole cluster maceration in stainless-steel tanks. On the 7th day the grapes were pressed and transferred back to stainless-steel tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used for the fermentation. After the completion of malolactic fermentation, the juice was transferred to neutral 40hl wood tanks for ageing.

Maturation: Aged for 4 months in neutral 40hl wood tanks. 1 month prior to bottling a low dose of sulphur was added. Bottled without fining or filtration.

pH: 3.5

Total SO2: 22ppm



Terre De L'Élu – Le Revenant 2017

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Cabernet Franc

Average Vine Age: 45 years-old

Altitude: 230 feet (70m)

Soils/Terroir: Quartz gravels over a bed of sandy loam soils.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Manually harvested in 20kg bins with strict selection of only the best clusters in the vineyard. 3-week whole cluster fermentation in stainless steel tanks using only the naturally occurring indigenous yeasts. The grapes are then pressed, and the juice is transferred back to stainless steel tanks to complete fermentation. After the completion of malolactic fermentation, a low dose of sulfur was added, and the juice transferred to used oak barrels for ageing.

Maturation: Aged for 60 months in used oak barrels without racking. Prior to bottling a low dose of sulphur was added. The wine is bottled without fining or filtration.

pH: 3.57

Total SO₂: 40ppm



Terre De L'Élu – Espérance Rouge 2022

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Pineau d'Aunis

Average Vine Age: 44 years-old

Altitude: 230 feet (70m)

Soils/Terroir: From a south exposed parcel, located on the west side of the hamlet of Les Barres. The soils are sandstone-schist and quartz.

Farming: Organic

Harvest: Hand harvested

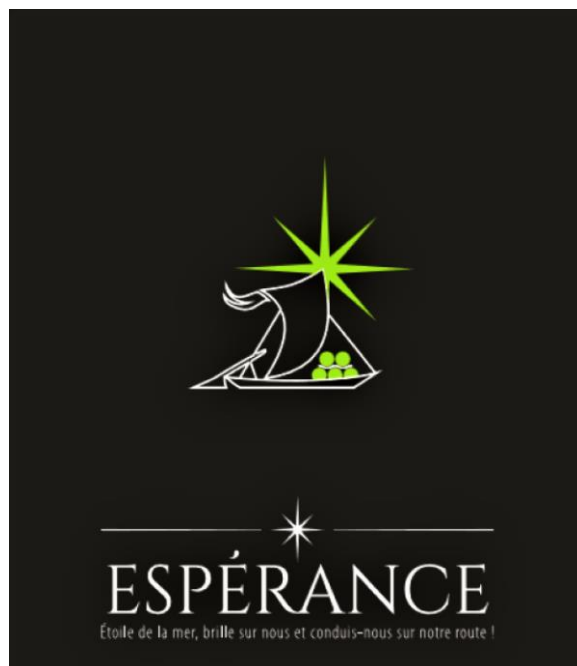
Yield: 30 hl/ha

Winemaking: 10-day whole cluster maceration in stainless-steel tanks. Punch downs were done twice during the 10-day maceration. On the 11th day the grapes were pressed and transferred back to stainless steel tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation. After the completion of malolactic fermentation, the juice was transferred to 600L oak barrels for ageing.

Maturation: Aged for 18 months in 600L oak barrels (1/3 new barrels). 1 month prior to bottling a low dose of sulphur was added. Bottled without fining or filtration.

pH: 3.64

Total SO₂: 40ppm



Terre De L'Élu – MAUPITI 2022

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 50% Cabernet Franc, 50% Gamay

Average Vine Age: 20 to 45- years-old

Altitude: From multiple parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From multiple parcels with soils of Schist and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: Each variety and parcel are whole cluster fermented separately in neutral oak vats. Fermentation is spontaneous, utilizing only the naturally occurring indigenous yeasts. The components are blended at the end of malolactic fermentation and transferred to 40hl conical oak vats for ageing.

Maturation: Aged for 6 months in neutral 40hl conical oak vats. Prior to bottling a low dose of sulphur was added. The wine is bottled without fining or filtration.

pH: 3.54

Total SO2: 48ppm



Terre De L'Élu – L'AIGLERIE 2019

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Cabernet Franc

Average Vine Age: 36 years-old

Altitude: 230 to 295 feet (70m-90m)

Soils/Terroir: Sandstone Schist and Quartz soils from the south facing L'Aiglerie vineyard.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Manually harvested in 20kg bins with strict selection of only the best clusters in the vineyard. 3-week maceration using a combination of whole berries and whole cluster (a destemmed layer, and a non-destemmed layer) in old French oak vats. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The grapes are pressed after 3 weeks, and the juice transferred to used French oak barrels for ageing.

Maturation: Aged for 24 months in used French oak barrels without racking. Prior to bottling a low dose of sulphur was added. Bottled without fining or filtration.

pH: 3.58

Total SO₂: 28ppm

L'AIGLERIE



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – L'AIGLERIE 2018

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Cabernet Franc

Average Vine Age: 35 years-old

Altitude: 230 to 295 feet (70m-90m)

Soils/Terroir: Sandstone Schist and Quartz soils from the south facing L'Aiglerie vineyard.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Manually harvested in 20kg bins with strict selection of only the best clusters in the vineyard. 4-week whole cluster fermentation in used French oak vats using only the naturally occurring indigenous yeasts. The grapes are then pressed, and the juice is transferred to used oak barrels for ageing.

Maturation: Aged for 30 months in used oak barrels without racking. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.52

Total SO2: 58ppm

L'AIGLERIE



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – BASTINGAGE 2021

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Chenin Blanc

Average Vine Age: 22 to 43-years-old

Altitude: From 4 parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From 4 parcels (1ha Chaume, .7ha Bruandières, 1.5ha Les Barres, 1.5ha L'Aiglerie) with soils of Sandstone Shale, Brittle Shale, and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The 4 parcels are hand harvested and vinified separately. Gentle whole cluster pressing upon arrival in the cellar is followed by 1-2 days of cold settling. The juice is then racked off the gross lees into used 400L and 500L French oak barrels. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation. A low dose of sulphur was added after the completion of malolactic fermentation.

Maturation: Aged for 12 months on the fine lees in used 400L and 500L French oak barrels. The components are then assembled in large stainless-steel tanks and aged for a further 5 months. Prior to bottling a low dose of sulphur was added. Bottled unfiltered and unfiltered.

pH: 3.45

Total SO₂: 70ppm

BASTINGAGE



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TERRE DE L'ÉLU
Charlotte et Thomas Caisin, vignerons

Terre De L'Élu – BASTINGAGE 2020

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Chenin Blanc

Average Vine Age: 21 to 42-years-old

Altitude: From 4 parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From 4 parcels (1ha Chaume, .7ha Bruandières, 1.5ha Les Barres, 1.5ha L'Aiglerie) with soils of Sandstone Shale, Brittle Shale, and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The 4 parcels are hand harvested and vinified separately. Gentle whole cluster pressing upon arrival in the cellar is followed by 1-2 days of cold settling. The juice is then racked off the gross lees into used 400L and 500L French oak barrels. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation. A low dose of sulphur is added after the completion of malolactic fermentation.

Maturation: Aged for 11 months on the fine lees in used 400L and 500L French oak barrels. The components are then assembled in large stainless-steel tanks and aged for a further 3 months. Prior to bottling a low dose of sulphur was added. Bottled unfinned and unfiltered.

pH: 3.39

Total SO2: 68ppm

BASTINGAGE



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TERRE DE L'ÉLU
Charlotte et Thomas Caisin, vignerons

Terre De L'Élu - ROC'H AVEL 2020

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 50% Chenin Blanc, 50% Sauvignon Blanc

Average Vine Age: 40 to 60- years-old

Altitude: From multiple parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From multiple parcels with soils of Schist, Sandstone, and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Gentle whole cluster pressing upon arrival in the cellar. Spontaneous fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation. The components are blended at the end of malolactic fermentation.

Maturation: Aged for 10 months on the fine lees in stainless-steel tanks. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.29

Total SO2: 44ppm



Terre De L'Élu - ROC'H AVEL 2019

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 40% Chenin Blanc, 40% Sauvignon Blanc, 20% Grolleau Gris

Average Vine Age: 40 to 60- years-old

Altitude: From multiple parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From multiple parcels with soils of Schist, Sandstone, and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Gentle whole cluster pressing upon arrival in the cellar. Spontaneous fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. The Sauvignon Blanc and Grolleau Gris are co-fermented, while the Chenin Blanc is fermented separately. There is no battonage and the wine goes through full malolactic fermentation. The components are blended at the end of malolactic fermentation.

Maturation: Aged for 10-12 months on the fine lees in stainless-steel tanks. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.16

Total SO₂: 26ppm



Terre De L'Élu – ESPÉRANCE 2021

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Pineau d'Aunis

Average Vine Age: 7 to 60 years-old

Altitude: 230 feet (70m)

Soils/Terroir: From a south exposed parcel, located on the west side of the hamlet of Les Barres. The soils are sandstone-schist and quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: 15-day whole cluster fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. On the 16th day the grapes are pressed and transferred to used oak barrels to complete fermentation.

Maturation: Aged for 12 months, half in used 600L oak barrels and half in sandstone amphoras. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.58

Total SO₂: 40ppm



Terre De L'Élu – EPHATA 2019

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Chenin Blanc

Average Vine Age: 80-years-old

Altitude: 230 feet (70m)

Soils/Terroir: Free-draining terroir of sandy shale soils.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Gentle whole cluster pressing directly into 10hl sandstone amphora. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation. A low dose of sulphur is added after the completion of malolactic fermentation.

Maturation: Aged for 12 months on the fine lees in 140L clay amphoras. Prior to bottling a very low dose of sulphur was added. Bottled unfinned and unfiltered.

pH: 3.35

Total SO₂: 66ppm

ephata



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – MAGELLAN 2019

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Cabernet Franc

Average Vine Age: 80 years-old

Altitude: 230 feet (70m)

Soils/Terroir: Sandstone, shale, and chert soils from vineyards near the village of Saint Aubin de Luigné.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Manually harvested in 20kg bins with strict selection of only the best grapes in the vineyard. All of the grapes are de-stemmed and undergo a 5-week whole berry fermentation in sandstone amphoras with light pigeage (punch downs). Only the naturally occurring indigenous yeasts are used for the fermentation. At the end of the 5-week maceration the grapes are pressed, and the juice is transferred to used oak barrels for ageing.

Maturation: Aged for 20 months in used oak barrels without racking. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.61

Total SO2: 44ppm

magellan



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – LA BOUSSOLE 2019

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Chenin Blanc

Average Vine Age: 20- to 50-years-old

Altitude: From 4 parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From multiple parcels with soils of Sandstone Shale and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

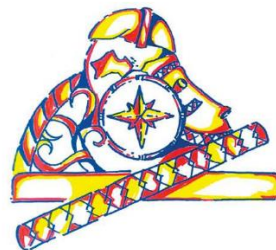
Winemaking: Gentle whole cluster pressing upon arrival in the cellar is followed by 1-2 days of cold settling. The juice is then racked off the gross lees into stainless-steel tanks, where fermentation begins spontaneously using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation. A low dose of sulphur is added after the completion of malolactic fermentation.

Maturation: Aged for 24 months in stainless-steel tanks on the fine lees. Prior to bottling a low dose of sulphur is added and the wine undergoes a soft filtration. The wine has 3.3 g/L of residual sugar.

pH: 3.55

Total SO₂: 52ppm

La Boussole
2019



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – L'ESQUIF 2018

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Gamay

Average Vine Age: 40 years-old

Altitude: 230 feet (70m)

Soils/Terroir: Quartz and sandstone soils.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: 15-day whole cluster fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. On the 16th day the grapes are pressed and transferred to used oak barrels to complete fermentation. A very low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged for 24 months in used oak barrels, followed by 12 months in stainless-steel tanks. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.57

Total SO₂: 34ppm

L'Esquif
2018



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vigneron

Terre De L'Élu – LE RADEAU DE LA MÉDUSE 2020

Region: Loire Valley - Anjou

Appellation: Anjou AOP

Grapes: 100% Cabernet Franc

Average Vine Age: 30 years-old

Altitude: 263 feet (80m)

Soils/Terroir: Sandstone, Schist and Quartz soils.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes are hand harvested and partially crushed before transfer to stainless-steel tanks for fermentation. The fermentation began spontaneously using only the naturally occurring indigenous yeasts. After two weeks the tanks are pressed, and the juice finishes fermentation in stainless-steel tanks. No sulfur additions were made during the vinification process.

Maturation: Aged for 9 months in stainless-steel tanks. Prior to bottling a very low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.8

Total SO₂: 36ppm

*Le Radeau
de la Méduse
2020*



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CLOS DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – BASTINGAGE 2019

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Chenin Blanc

Average Vine Age: 20- to 41-years-old

Altitude: From 4 parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From 4 parcels (1ha Chaume, .7ha Bruandières, 1.5ha Les Barres, 1.5ha L'Aiglerie) with soils of Sandstone Shale, Brittle Shale, and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The 4 parcels are hand harvested and vinified separately. Gentle whole cluster pressing upon arrival in the cellar is followed by 1-2 days of cold settling. The juice is then racked off the gross lees into used 400L and 500L French oak barrels. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation. A low dose of sulphur is added after the completion of malolactic fermentation.

Maturation: Aged for 11 months on the fine lees in used 400L and 500L French oak barrels. The components are then assembled in large stainless-steel tanks and aged a further 3 months. Prior to bottling a very low dose of sulphur (1.5g/hl) is added. The 2019 was bottled unfiltered and unfiltered.

pH: 3.23

Total SO₂: 44ppm

BASTINGAGE



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TERRE DE L'ÉLU
Charlotte et Thomas Cairn, vignerons

Terre De L'Élu – BASTINGAGE 2018

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Chenin Blanc

Average Vine Age: 25 to 50- years-old

Altitude: From 4 parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From 4 parcels with soils of Sandstone Shale, Brittle Shale, and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each parcel is harvested and vinified separately. Gentle whole cluster pressing upon arrival in the cellar. Spontaneous fermentation in used oak barrels using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation.

Maturation: Aged for 12 months on the fine lees in used oak barrels. The components are then assembled in large stainless-steel tanks and aged a further 3 months. Prior to bottling a low dose of sulphur is added. The wine is bottled after a very soft filtration.

pH: 3.37

Total SO2: 36ppm

BASTINGAGE



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Terre De L'Élu – MAUPITI 2021

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 30% Cabernet Franc, 70% Gamay

Average Vine Age: 20 to 45- years-old

Altitude: From multiple parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From multiple parcels with soils of Schist and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each variety and parcel are whole cluster fermented separately in neutral oak vats. Fermentation is spontaneous, utilizing only the naturally occurring indigenous yeasts. The components are blended at the end of malolactic fermentation.

Maturation: Aged for 10 months in neutral 40hl conical oak vats. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.45

Total SO2: 36ppm



Terre De L'Élu – MAUPITI 2020

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 30% Cabernet Franc, 70% Gamay

Average Vine Age: 20 to 45- years-old

Altitude: From multiple parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From multiple parcels with soils of Schist and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each variety and parcel are whole cluster fermented separately in neutral oak vats. Fermentation is spontaneous, utilizing only the naturally occurring indigenous yeasts. The components are blended at the end of malolactic fermentation.

Maturation: Aged for 10-12 months in neutral 40hl conical oak vats. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.45

Total SO2: 30ppm



Terre De L'Élu – MAUPITI 2019

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 50% Cabernet Franc, 35% Gamay, 15% Grolleau

Average Vine Age: 20 to 45- years-old

Altitude: From multiple parcels between 230 to 295 feet (70m-90m)

Soils/Terroir: From multiple parcels with soils of Schist and Quartz.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each variety and parcel are whole cluster fermented separately in neutral oak vats. Fermentation is spontaneous, utilizing only the naturally occurring indigenous yeasts. The components are blended at the end of malolactic fermentation.

Maturation: Aged for 10-12 months in neutral 40hl conical oak vats. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.62

Total SO2: 34ppm



Terre De L'Élu – L'AIGLERIE 2016

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Cabernet Franc

Average Vine Age: 35 years-old

Altitude: 230 to 295 feet (70m-90m)

Soils/Terroir: Sandstone Schist and Quartz soils from the south facing L'Aiglerie vineyard.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Manually harvested in 20kg bins with strict selection of only the best clusters in the vineyard. 4 to 5-week whole cluster fermentation in used oak vats using only the naturally occurring indigenous yeasts. The grapes are then pressed, with the free run juice and press juice blended before transfer to used oak barrels for ageing.

Maturation: Aged for 30 months in used oak barrels without racking. Prior to bottling a low dose of sulphur is added. The wine is bottled without fining or filtration.

pH: 3.53

Total SO2: 21ppm

L'AIGLERIE



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TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons.

Terre De L'Élu – DÉSIRADE 2017

Region: Loire Valley - Anjou

Appellation: Vin de France

Grapes: 100% Sauvignon Blanc

Average Vine Age: 45- years-old

Altitude: From 230 to 295 feet (70m-90m)

Soils/Terroir: Sandstone Schist soils from a single parcel named les Barres.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Gentle whole cluster pressing upon arrival in the cellar. Spontaneous fermentation in used 500L oak barrels using only the naturally occurring indigenous yeasts. There is no battonage and the wine goes through full malolactic fermentation.

Maturation: Aged for 12 months on the fine lees in new oak barrels, followed by an additional 12 months of ageing in stainless-steel tanks. Prior to bottling a low dose of sulphur is added. The wine is bottled after a very soft filtration.

pH: 3.45

Total SO2: <15ppm

