

Coteaux du Layon

1^{er} Cru

Chaume

The golden color of this wine reveals an intense nose and a smoothness balanced with a remarkable acidity. A wine of rare elegance...



Grape variety	Chenin
Vintage	2015
Terroir	Anjou noir, Rochefort sur Loire, Chaume
Soil	Shale sandstone, spilite & phthanites
Age of vines	10 to 15 years
Yields	15 hl / ha
AOC	Coteaux du Layon 1 ^{er} Cru Chaume 11% vol

Organic wine



Winemaking

Highly selective and manual harvesting (3 or 4 passes on average) in 20kg bins. Natural fermentation (natural yeast). Matured for 12 months in vats.

Tasting

An intense nose opens with exotic notes (apricot, pineapple). With such a smooth texture, the wine has an excellent balance between richness and acidity.

To appreciate it

Choose good dining companions:

- A beautiful sunset, Foie gras with sea salt & sweet Cévennes onion confit (to keep things simple...)
- A platter of blue cheese
- A *tarte tatin* (ask Grandma for the recipe)
- Toasted gingerbread with warm Chavignol goat's cheese
- Your lover
- A bonfire, two rocking chairs, a plate of fruit jellies

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