

Désirade

vin de pays white

Plot selection sauvignon blanc on schist. A rich, gourmet wine with an 'extra-variatal' character. A wine to be desired, like reaching a paradisaical island...



Grape variety	Sauvignon blanc
Vintage	2016
Terroir	Anjou noir, Loire Valley, Barres terroir
Mother rock	Sandstone schist
Age of vines	10 to 45 years
Yields	20 hl / ha
IGP	Vin de pays du Val de Loire 14% vol



Vinification

Manually harvested in 20kg bins.

Direct, whole bunch pressing. Natural fermentation (indigenous yeast) in 400L barrels. Aged on fine lies (no stirring) in weathered oak barrels for 12 months.

Tasting notes

A complex bouquet of spicy notes (ginger, nutmeg) and candied oranges. A rich and powerful attack on the palate with a long and fresh finish with hints of mint.

Pairing suggestions

Serving temperature around 12°C, with for example a filet mignon with feta and candied lemon, or a fillet of turbot with soy sauce butter with citrus and capers and a side of sautéed petits pois and button mushrooms with spring onions. Ready for drinking now, and will keep up to 10 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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