

Bastingage

Anjou blanc

A wine that takes you out to sea, a wine you can use to beguile, bewitch, charm... as long as you are in good company. No doubt about it: the great whites of tomorrow are in Anjou!



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Grape variety	Chenin 100%
Vintage	2017
Terroir	Anjou noir, St Aubin de Luigné
Soil	Shale sandstone and brittle shale
Age of the vines	25 years
Yields	20 hl / ha 14,5% vol



Organic wine

Winemaking

Manual harvest in 20 kg bins with draconian sorting in the vineyard, and multiple passes if necessary. Direct and slow pressing of freshly harvested grapes, with selection of juices. Natural and slow fermentation (native yeast). Ageing in barrels for one year on lees then assembly in vats for a further aging of 2 to 4 months. Malolactic fermentation is complete.

Tasting

A deep and complex nose reveals buttery aromas. The attack - full and plump - is followed by a very beautiful minerality typical of shale soils. Some nice citrus notes reminiscent of candied lemons. A gastronomic wine that calls for a special dish.

To appreciate it

Serve around 12 ° C after one hour. Best eaten with white, firm fish (bar, St Pierre), a shellfish salad with coriander, a filet of perch with mashed parsnip & sauce vierge & grapefruit segments. Can also accompany cheeses such as Valençay, Comté or goat's.

Bastingage can be appreciated now and will continue to improve for at least another decade.


CLOS DE L'ÉLU

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