

Ephata

Anjou blanc

An outstanding wine from fifty year old vines aged in clay amphorae. A tribute to the land and people that shape it. And now, "Open up!"

Grape variety	Chenin
Vintage	2016
Terroir	Anjou noir, Saint Aubin de Luigné,
Soil	Sandy shale
Age of the vines	80 years
Yields	20 hl / ha
AOC	Anjou, white wine 13,5% vol



Organic wine

Winemaking

Manually harvested in 20kg bins. Slow pressing and fermentation in sandstone amphorae (natural yeast). Matured for 12 months, in 140l clay jars amphorae.

Tasting

A crystal wine of great aromatic purity. A subtle nose revealing fresh aromas and exotic fruits (pineapple). The attack is silky and enveloping and stretches to iodine notes. A chenin with almost a tannic structure, elegant and unusual, a great wine with food .

To appreciate it

A marvel to serve with a cod or sea bream carpaccio with chermoula dressing (coriander, mint, lemon, olive oil, garlic, paprika). Typically good with fish, white meat or poultry cooked with lemon... or on exotic dishes. Open up to the charm of Ephata, the wine will do the rest!

Wine available in magnum or 75 cl bottle


CLOS DE L'ÉLU

Bottling 10/2018
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Label made from an original illumination realized by Amandine Lefebvre. luxetlumen.fr

Domaine du Clos de l'Élu
Charlotte & Thomas Carsin
Route de Bellevue
49190 St Aubin de Luigné
Tél : 02 41 78 39 97
chai@closdelelu.com
www.closdelelu.com