

Maupiti

Vin de France, red wine

The languor of oceans... A concentration of finesse and tenderness for this red that one approaches like stepping onto a peaceful, mysterious island and wants to explore.



Domaine du Clos de l'Élu
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Grape varieties	Gamay 60%, Grolleau, 30% Cabernet franc 10%
Vintage	2018
Terroir	Anjou noir, Loire valley, aint Aubin de Luigné
Mother rock	Schist and quartz
Age of vines	from 20 to 45 years
Yields	20 hl / ha 13% vol



Vinification

Manually harvested in 20kg bins.

Whole bunch infusion. Natural fermentation in vats, aged for 8 to 12 months in wood conical vats.

Tasting notes

A subtle, lush bouquet. A veritable infusion of red fruits on the palate, with light, spicy notes. A delicate and supple wine.

Pairing suggestions

Serve around 12°C, this wine would go well with a tartar of red tuna and red berries; but also with Grison beef marinated in olive oil and lemon; or, quite simply with some shavings of Pata Negra Bellota ham. Ready to drink now, will keep up to ten years.

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TERRE DE L'ÉLU

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