

Le Baiser d'Alexandrie

Vin de pays - orange wine

A hanging garden on the banks of the Nile, a kiss exchanged at the foot of the Lighthouse of Alexandria, spices, terracotta, ocher, enchanting perfumes... A tribute to our grandfather who goes from one millennium to another with wisdom and enthusiasm!



Illustration Tanguy de Sagazan

Grape variety	Grolleau gris
Vintage	2016
Terroir	Anjou noir, Saint Aubin de Luigné, terroir de L'Aiglerie
Bedrock	Grey schiste, quartz & square stone
Age of vines	50 years
Yields	15 hl / ha 12% vol



FR-BIO-01
Agriculture France

organic wine

Vinification

Manually harvested in 20kg bins.

Whole bunch maceration in terracotta amphorae for 9 months before pressing and bottling with no filtration.

Tasting notes

The bouquet evokes mediterranean perfumes: spices, citrus (orange). A powerful and balanced wine. Some tannins present, though not overbearing, roundness without the weight. Let yourself be surprised!

Serving suggestions

Ideal serving temperature around 12°. Appreciate pairing this wine by exploring the theme of mediterranean cuisine: garlic, olives, spices... This wine will also accompany a selection of Iberian hams, marinated anchovies, followed by lentil and kalamata olive dahl, a duck à l'orange or a chicken curry.

Drink within 5 years.

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