

Désirade

Vin de France, white wine

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



| | |
|---------------|---|
| Grape variety | Sauvignon blanc |
| Vintage | 2017 |
| Terroir | Anjou noir, Loire Valley, Saint Aubin de Luigné |
| Mother rock | Sandstone schist |
| Age of vines | 45 years |
| Yields | 20 hl / ha 15% vol |



Organic wine

Vinification

Manually harvested in 20kg bins. Direct, whole bunch pressing. Natural fermentation (indigenous yeast) in 500 l barrels. Aged on fine lees (no stirring) in oak barrels (new) for 12 months then in stainless steel for 12 more months.

Tasting notes

A deep nose, lightly oxydative with spicy notes (ginger, nutmeg) and candied oranges. A rich and powerful attack on the palate with a long finish.

Pairing suggestions

Serving temperature around 12°C, with for example a Bresse chicken with cream and morels. Or white meat with creamy sauce and mushrooms. You can also drink it with a « croûte aux morilles » (speciality from Franche Comté !). Ready for drinking now, and will keep up to 10 years.

Terre de l'Élu
Thomas et Charlotte Carsin
Le Clos de l'Élu, route de Bellevue
49190 St Aubin de Luigné
Tél : 02 41 78 39 97
chai@terredelelu.com
www.terredelelu.com

— — — — —
*
TERRE DE L'ÉLU
Charlotte et Thomas Carsin, vignerons

Bottling : 05/2019
Updated : 05/2019