

# L'Aiglerie

## Vin de France

The Aiglerie vineyard, direct south facing, encircles the Château de l'Aiglerie and dominates the Layon Valley. This privileged environment gives the wine depth and elegance.



Grape Variety	Cabernet franc
Vintage	2016
Age of vines	30hl / ha
Terroir	Anjou noir, St Aubin de Luigné
Soil	Quartz, sandstone schists
	13,5 % vol



### Winemaking

Manuel harvest in 20 kg bins with strict grape selection in the vineyard.

Maceration-infusion in whole bunches for 4 to 5 weeks. Natural fermentation using native yeasts. The free run juice and pressed wine are blended together and then aged for 30 months in old barrels without racking to soften the wine. No filtration.

### Tasting

An initial minty nose, followed by red fruits aromas along with fresh herbs and scents of camphor. The smooth, velvety texture softens the fine tannins. A long finish.

### To appreciate it

Serve at 16°C. Open one hour in advance (decanting recommended). The best match is with red meat with herbs and vegetables. Likely to be too powerful for white meats. This wine can be enjoyed now but will age for 10 years.

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TERRE DE L'ÉLU  
Charlotte et Thomas Carsin, vignerons

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