

Ephata

Vin de France, white wine

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



Label made from an original illumination realized by Amandine Lefebvre. luxetlumen.fr

Grape variety	Chenin
Vintage	2018
Terroir	Anjou noir, Saint Aubin de Luigné,
Soil	Sandy shale
Age of the vines	80 years
Yields	15 hl / ha 14 % vol



Winemaking

Manually harvested in 20kg bins. Slow pressing and fermentation in 10hl sandstone amphorae (natural yeast). Matured for 12 months, in 140l clay jars amphorae. Malolactic fermentation is complete.

Tasting

A crystal wine of great aromatic purity. A subtle nose revealing fresh aromas and anise notes. 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



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