

# Magellan

## Vin de France, red wine

For ocean lovers; you who are looking for the exhilaration to transport you from one world to another.

From coast to coast, bigger and stronger, taking you in wild and uncertain directions.

And after the passage of straits and inlets, returning chock full of new flavors ...

The world has never been so great since the day after Magellan's journey



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

Terre de de l'Élu  
Charlotte & Thomas Carsin  
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<b>Grape variety</b>	Cabernet franc
<b>Vintage</b>	2018
<b>Terroir</b>	Anjou noir, Saint Aubin de Luigné,
<b>Soil</b>	Shale sandstone
<b>Age of the vines</b>	80 years
<b>Yields</b>	15 hl / ha 12 % vol



### Winemaking

Manual grape harvesting in 20kg bins. Grapes destemmed but not crushed, and directly placed in maceration amphorae. 5 weeks maceration with light cap-punching or *pigeages*. Pressing and maturing in old oak barrels over 20 months. No filtration.

### Tasting

Elegant and deep nose with liquorice notes. Then spices take over, the palate delights with firm yet silky tannins. A wine that takes you out to sea !

### To appreciate it

In its youth, the wine will go well with lean, full flavored meat (lamb, roe deer... ) or with duck breast with cherries. With age, it will marry better with more mature or marinated meat (wild boar, beef ...).

Wine available in magnum or 75 cl bottle

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**TERRE DE L'ÉLU**  
Charlotte et Thomas Carsin, vigneron

Bottling 10/2018  
Updated 01/2019