

# Maupiti

## Vin de France, red wine

The languor of oceans... A concentration of finesse and tenderness for this red that one approaches like stepping onto a peaceful, mysterious island and wants to explore.



<b>Grape varieties</b>	Cabernet franc 50%, Gamay 35%, Grolleau 15 %
<b>Vintage</b>	2019
<b>Terroir</b>	Anjou noir, Loire valley, Saint Aubin de Luigné
<b>Mother rock</b>	Schist and quartz
<b>Age of vines</b>	from 20 to 45 years
<b>Yields</b>	30 hl / ha 13% vol



### Vinification

Manually harvested in 20kg bins.

Whole bunch infusion. Natural fermentation in vats, aged for 10 to 12 months in wood conical vats (40hl).

### Tasting notes

A subtle, lush bouquet. A veritable infusion of red fruits on the palate, with light, spicy notes. A delicate and supple wine.

### Pairing suggestions

Serve around 15°C, this wine would go well with a tartar of red tuna and red berries; but also with Grison beef marinated in olive oil and lemon; or, quite simply with some shavings of Pata Negra Bellota ham. Ready to drink now, will keep up to ten years.

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TERRE DE L'ÉLU  
Charlotte et Thomas Carsin, vigneron

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