

# Roc'h Avel

## Vin de France – white wine

The rock, the wind, the wine... These old vines demonstrate perfectly the sublime terroir of Aiglerie. A white blend Chenin-Sauvignon blanc-grolleau gris proving that when you have exceptional terroir, the wine speaks for itself.



Terre de l'Élu  
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|----------------------|---|
| <b>Grape variety</b> | Chenin, Sauvignon blanc, Grolleau gris          |
| <b>Vintage</b>       | 2019  |
| <b>Terroir</b>       | Anjou noir, Loire valley, Saint Aubin de Luigné |
| <b>Soil</b>          | Sandstone schist, quartz, square stone          |
| <b>Age of vines</b>  | 35 to 70 years                                  |
| <b>Yields</b>        | 25 hl / ha<br>13,5% vol                         |



### Vinification

Manually harvested in 20kg bins.  
Direct, whole bunch pressing. Natural fermentation (indigenous yeast) in vats. Aged for 10 to 12 months on fine lees in vats.

### Tasting notes

An exciting bouquet of licorice and fennel to begin, leading to ripe pear and fresh almonds. A saline freshness and aniseed flavour on the palate.  
Full-bodied, yet at the same time tender and elegant.

### Pairing suggestions

Serve around 12°C, a perfect accompaniment to shellfish and seafood, but also fresh goat's cheese with olive oil and herbs.  
Ready for drinking now, will keep up to ten years.

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TERRE DE L'ÉLU

Charlotte et Thomas Carsin, vignerons

Bottling : 08/2020  
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