

## Domaine des Herbauges

### Eleon'Or



<b>VINTAGE</b>	<b>2021</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Vin de Pays du Val de Loire IGP</b>
<b>VARIETAL</b>	55% Gamay 40% Grolleau Noir 5% Grolleau Gris
<b>ALCOHOL</b>	12%
<b>TERROIR</b>	Schist & pebbles
<b>INFO</b>	106 Ha (261.93 Acres) total vineyard, 4.3 Ha ( 10.62 Acres) devoted Eleon'Or  60 year old vines Grolleau Noir & 40 year old vines Gamay  Harvesting: Gamay & Grolleau Noir Sept. 29th - Grolleau Gris Oct. 4th - Vinification & aging in thermo- regulated tanks  Residual Sugar: < 2 g/L - 4,72 Acidity  <b>IFS V6 - TERRA VITIS - HEV 3, farm certi- fied having high environmental value.</b>

#### About the Estate:

Created in 1864 and run by the **CHOBLET Family** for five generations, the estate is located 12 kms (7.5 miles) away from Nantes, nestled between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Winemaker Jerome Choblet cares for the estate with impressive attention to the unique expression of his terroirs and respect for the environment within the prestigious "**Muscadet Côtes de GrandLieu**" appellation. Dedicated to sustainable agriculture practices since 1980, certified TERRA VITIS and HVE 3!

Harvesting by night to preserve freshness and aromatics, grapes are destemmed and carefully sorted before fermentation at low temperatures. To express the richness and diversity of individual soils, each parcel is vinified separately in state of the art glass tanks (delivering a purity untouched by oak or stainless steel). Extended time "sur lie" develops texture, complexity, and enhances the aromas. This is Jerome CHOBLET's signature! Terroir expression without forgetting the most important: aromatic, fresh, and expressive wines!

Limited production from 2 old vines plots of 60 year old vines Grolleau Noir & 40 year old vines Gamay. **2021 Eleon'Or IGP Val de Loire** - 6th vintage produced - does include a touch of Grolleau Gris. Harvesting by night on purpose to keep the fresh red fruits and berries aromas, with not to much Alc. degree & perfect acidity. 6 days of cold skin maceration, before slow pressing, then 20 days long alcoholic fermentation, starting at 8c ending naturally at 12c. Short ageing in tanks. 2021 has been a challenging vintage following the worst historical frosts in April and the patience to get sunny and warm weather late summer, early fall,

**Tasting Notes:** GOURMAND - RED FRUITS - JUICY  
"Extremely low yields but really good and ripe berries, already revealing very fruity, delicate, fresh and balanced wines". *Jerome Choblet*. 11/05/21

**Food Pairing:**  
Charcuterie, seared Ahi tuna, small appetizers

**Press Review:**  
"Jerome Choblet has produced this attractive Rose, bright with red berry and light spice. It comes from small parcels of old vines, concentrated and intense with final acidity." *Roger Voss 90 Points Wine Enthusiast* (August 2022)  
  
2020 Vint. "... The color is bright pale pink that somehow seems to refract light into flavors of strawberries, cherries and candied raspberries. Stock up on this..." *Dave McIntyre \*\*\*(\*)* "Extraordinary/sublime Wine" & Great Value - Wash-