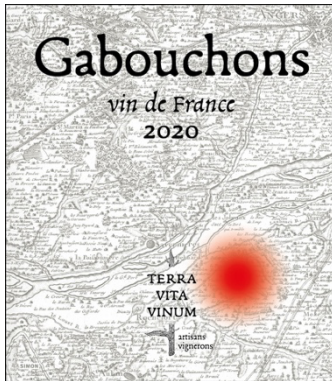


# technical sheet



**RANGE: PARCELLAIRE**

**GABOUCHONS**

**2020**

**VIN DE FRANCE (RED)**



At Terra Vita Vinum, "we cultivate our vines with respect for biodiversity and do our utmost to produce terroir wines with the utmost transparency to deliver unique emotions". Our wines are as close as possible to what nature has to offer. Each cuvée is therefore a unique work of art, never made before and never to be made again.

## **GEOLOGY**

Black, grey-green and sometimes purple schist rock of Anjou Noir.

## **CULTIVATION METHOD**

Our vines are cultivated in a traditional and selective way, the soil is maintained mechanically, without chemical weeding, and our vines are protected by preparations based on natural products, with respect for biodiversity. **It's for all these reasons that we don't buy grapes; we only make wine from those we grow.**

## **COMPOSITION**

Fermented Cabernet Franc juice from hand-picked grapes (1 row, 8 kg tray only).

## **VINIFICATION**

This cuvée is the result of whole bunch maceration. 10 mg/L sulphites added at bottling.

## **AGEING**

Aged for 18 months in barrels and 18 months in bottle.

## **ANALYSIS AFTER BOTTLING (MAI 2023)**

Sulfites: total = 30 mg/L

Alcohol: 13% vol

## **TASTING**

The spirit of this cuvée is to use long ageing to allow the predominance of the "varietal" taste to give way to a more complex mineral expression reflecting the characteristics of a unique terroir.

## **ADVICE**

Serve at 13°C. to enjoy between 16 and 17°C.

Cellaring: long.



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