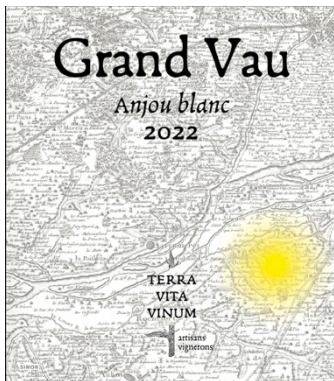


technical sheet



RANGE: PARCELLAIRE

GRAND VAU

2022

PDO (AOC) ANJOU BLANC



At Terra Vita Vinum, "we cultivate the vines with respect for biodiversity and do everything possible to produce terroir wines with the utmost transparency to deliver unique emotions". Let's remember that our wines are as close as possible to what nature gives us. Each cuvée is therefore a unique work, never before made, and never again.

GEOLOGY

Plot located in the commune of Mozé and cultivated on volcanic rhyolite and sandstone schist. Exposure: South.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products, in the respect of biodiversity. **It is for all these reasons that we do not buy grapes, we only vinify those that we grow.**

COMPOSITION

Fermented Chenin juice from a manual harvest (1 row tray of 8 kg only).

VINIFICATION

Fermentation and aging in demi-muid for 12 months without stirring, fining or filtration. 25 mg/L sulphites added at bottling.

ANALYSIS AFTER THE BOTTLING STAGE (NOVEMBER 2023)

Sulphites: total 62 mg/L; alcohol: 13% vol; residual sugars: 0,4 g/L; complete malo.

TASTING

The fact that no sulphites are used from the moment the grapes are picked means that the wine has a broad, complex range of aromas, with a strong emphasis on ripe fruit. On the palate, the wood blends with the wine's luscious structure to give way to a fresh finish. Ageing will allow the more complex characteristics of the terroir to express themselves.

ADVICE

Serve at 10°C. to enjoy between 12° and 14°C.

Cellaring: 8 years and more.



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