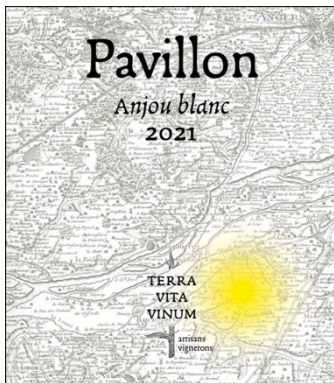


# technical sheet



**RANGE: PARCELLAIRE**

**PAVILLON**

**2021**

**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 Denée opposite our plot in Savennières on green sandstone schist, sometimes with purple passages and often with banks of phanites. Exposure: North.

## **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**

Natural: fermentation with yeast from our own grapes, no stirring, fining or filtration, 20 mg/L sulphites added after malolactic fermentation (zero sulphite at bottling).

## **AGEING**

Ageing for 26 months in demi-muid (49%), concrete egg (28%) and amphora (23%).

## **ANALYSIS AFTER THE BOTTLING STAGE (DECEMBER 2023)**

Sulphites: total 34 mg/L; alcohol: 14% vol; residual sugars: 1.1 g/L; complete malo.

## **TASTING**

The spirit of this cuvée is to use the 2 years of 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 10°C. to enjoy between 12° and 14°C.

Cellaring: 8 years and more.



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