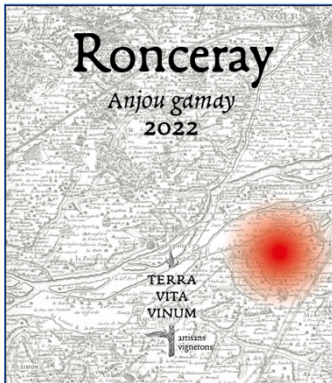


technical sheet



RANGE: PARCELLAIRE

RONCERAY

2022

WINE OF FRANCE



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

Grey, green, rusty, sometimes purplish shale with quartz veins.

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.

GROWING 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. **For all these reasons, we don't buy grapes; we only make wine from those we grow.**

COMPOSITION

Fermented Gamay 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 during ageing and 10 mg/L at bottling.

AGEING

Aged for 12 months in concrete eggs, barrels and amphorae.

ANALYSIS AFTER BOTTLING (NOVEMBER 2023)

Sulphites: total 52 mg/L; Alcohol: 12.5% vol.

TASTING

Quite simply an invigorating Gamay. Fruity and spicy on the nose, silky on the palate with a mineral finish.

ADVICE

Serve at 12°C. to enjoy between 15 and 16°C.

Cellaring: long



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