

technical sheet



RANGE: PARCELLAIRE

BIGOTTIÈRE

2019

PDO (AOC) SAVENNIÈRES



The aim of the winery is that each cuvée should be a unique work, never made before, and never to be made again - each with its own moment or pleasure!

The idea of this wine is to show the full potential of this prestigious appellation.

GEOLOGY

Green sandstone schist, sometimes with purple passages, often with banks of phthanites with aeolian sands on schist alteration on a small part at the bottom of the plot.

GRAPE VARIETY

Chenin.

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.

WINEMAKING

Fermentation and ageing on fine lees for 18 months in tons of 600L.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total 66 mg/L; Alcohol: 13,62% vol; Residual sugars: 2,3 g/L

TASTING

The barrel aging enhances the texture of the wine without masking the fruit and the minerality.

ADVICE

Our favourite food pairings: on fish with white butter, truffled white pudding, sweetbreads, blanquette de veau served in cream with mushrooms.

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

Cellaring: 8 years and more.



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