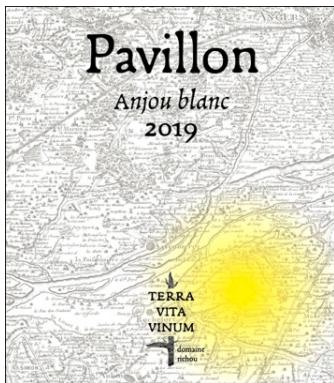


technical sheet



RANGE: PARCELLAIRE

PAVILLON

2019

PDO (AOC) ANJOU BLANC



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

The idea with this wine is to revive a historic plot of Chenin! The age of the vines brings out both the salty minerality of the terroir and the corpulence of the wine.

GEOLOGY

Green sandstone shale, sometimes with purple passages and often with phthanite rocks.

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 in Burgundy oak barrels, Italian amphora and concrete eggs for 14 months.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: Total 65 mg/L (EU standards: 200 mg/L; organic wine: 150 mg/L; Demeter wine: 90 mg/L); Alcohol: 14.03% vol; Residual sugars: 1.9 g/L

TASTING

The nose of this wine hints at its original ageing process. On the palate, the complex tertiary notes fade into an array of fruity flavours combined with a delicate texture.

The terroir of this new plot selection wine brings corpulence which is nicely contrasted by the tension of the finish.

ADVICE

Our favourite pairing: smoked salmon. The body of the wine and the ageing process combine perfectly with the fatness and texture of the fish. To vary the pleasures, a grilled fish, a poularde à la crème or an Epoisses will also go very well with this wine.

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

Cellaring: 8 years and more.



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