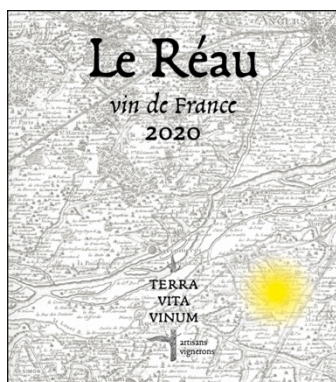


technical sheet



RANGE: PARCELLAIRE

LE RÉAU

2020

VIN DE FRANCE (WHITE)



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 - each one with its own moment or pleasure!

The idea of this micro wine is to share the maximum potential of diversity of the terroir and offer a new original parcel based cuvée. It is a long work which allows to obtain a more precise definition of the terroir.

GEOLOGY

Beneath a surface texture composed of sandy clay slit, the soil is characterized by its metamorphic rocks (quartz banks and veins).

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

Maceration for 30 days. Fermentation and aging during 15 months on fine lees in concrete eggs and barrels.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: Total 42 mg/L (EU standards: 200 mg/L; organic wine: 150 mg/L; Demeter wine: 90 mg/L); Alcohol: 12,28% vol; Residual sugars: 1,1 g/L

TASTING

The aromatic complexity is very original. In the mouth, the wood melts with the greedy structure of the wine to give way to a tonic and mineral finish. The light maceration has reinforced the expression of the terroir.

ADVICE

Our favourite pairings: on gourmet salted appetizers (rillauds, rillettes, saucisson...), or grilled andouillettes grilled but also on cheeses.

Serve at 10°C. To be enjoyed between 12 and 14°C. Cellaring: 8 years or more.



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