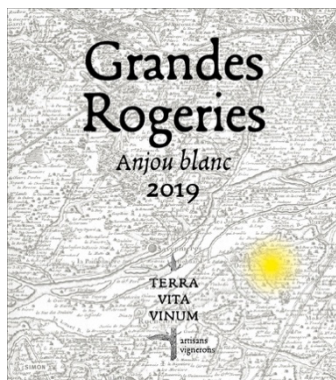


technical sheet



RANGE: PARCELLAIRE

GRANDES ROGERIES

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 - each one with its own moment or pleasure!

The idea of this wine is to draw the quintessence of this exceptional terroir of volcanic rhyolite stones to produce a unique wine...

GEOLOGY

Under a surface layer of sandy silt, the vines are rooted in volcanic rock composed of rhyolite pebbles.

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 and Italian amphora for 14 months.

ANALYSIS AT THE BOTTLING STAGE

Sulfites: Total 60 mg/L and 24 mg/L for the free version (organic wine standards < 150 mg/L; Demeter wine < 90 mg/L)

Alcohol: 13.42% vol. - Residual sugars: 2.4 g/L

TASTING

Grandes Rogeries is the top of the butte des Rogeries. On the 2019 vintage, the juice was full of energy. The nose expressed intense complexity with floral, stone fruit and citrus notes. The mid-palate, underscored by original and discreet aging, conveys an astonishing energy that ensures a seamless transition to a clean, chiseled finish.

ADVICE

Our favorite pairings: scampi from Guilvinec roasted in butter, pan-fried scallops, or even a monkfish casserole.

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

Cellaring: 8 years and more.



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