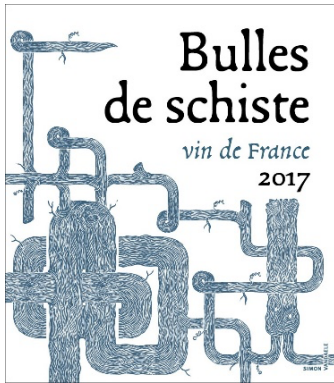


# technical sheet



**RANGE: ASSEMBLAGES**

**BULLES DE SCHISTE**

**2020**

**NATURAL SPARKLING - VIN DE FRANCE**



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 spirit of this cuvée is to deliver conviviality!

## **GEOLOGY**

Schistes of Anjou Noir.

## **GRAPE VARIETY**

Chardonnay, chenin and a zest of cabernet franc.

## **CULTIVATION METHOD**

The cultivation of our vines is carried out in a traditional and selective way, the maintenance of the soil is mechanical, without chemical weeding, our vines are protected by preparations based on natural products.

## **WINEMAKING**

After a harvest of excellent maturity, we adopted the famous ancestral method! The fermentation of the natural sugars of the grapes ends in the bottle... revealing then schist bubbles!

## **ANALYSIS AT THE BOTTLING STAGE**

Sulphites: total 18mg/L; Alcohol: 12% vol; Residual sugars: < 2 g/L

## **TASTING**

The nose is marked by the expression of ripe white flesh fruits. The palate is greedy and lets express a very precise final.

## **ADVICE**

Our favourite accord: as an aperitif

Serve at 6-8°C for tasting at 10-12°C

Cellaring: 3 years and more, to drink on youth.



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