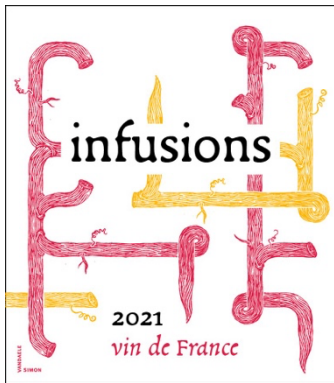


technical sheet



RANGE: ASSEMBLAGE

INFUSIONS

2021

VIN DE FRANCE (RED)



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 focus on suppleness, fruitiness and freshness without overshadowing the matter.

GEOLOGY

Rock of greenish-grey shale and alteration of green to purple shale.

GRAPE VARIETY

55% cabernet franc, 25% grolleau, 10% gamay, 10% chenin.

GROWING 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

Short macerations for part in whole bunches, light pressing, aging for 12 months partly in barrels, unfiltered. Low added SO₂ to respect the fruit.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total 26 mg/L

Alcohol: 13% vol

TASTING

The nose confirms the originality of this blend of Loire grape varieties. The palate is greedy and precedes a final full of freshness which enhances the drinkability of this new cuvée.

ADVICE

Our favourite pairings: alone with friends, but also with a meat terrine, a sausage, a grilled meal or even with one of the rare cheeses that goes with red wine: the Saint Nectaire.

Serve at 13°C to taste between 16 and 17°C.

Cellaring: in the youth.



www.terravitavinum.fr

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13

Chauvigné, route de Denée, 49610 Mozé-sur-Louet