

technical sheet



RANGE: ROCK & SCHISTE

ROCK & SCHISTE, MACERATION WHITE

2019

VIN DE FRANCE



The aim of the domain 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 was to create a new type of wine in our range: the white maceration wine. Our most eccentric white vintage!

GEOLOGY

Schist Dark schist of Anjou Noir with a dash of quartz

GRAPE VARIETY

Chardonnay which comes from our old vines in the Clos du Réau and La Roche.

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

Short skin contact. Ageing in Burgundy oak barrels and Italian amphora. This unfiltered wine may show a slight deposit, which will not impair its quality.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total = 32 mg/L (free < 10 mg/L); Alcohol: 13,03% vol; Residual sugars: < 0,5 g/L

TASTING

Here is a macerated white wine which awakens the chardonnay. Its color is golden without being amber or orange. One is, first of all, seized by the depth of the aromatic expression. The palate provides a comparable emotion, refined and sharp. The finish underlines the fruits and spices that let us imagine new agreements. The tannic texture extracted from the skins and seeds reinforces the expression of the terroir and brings a new dimension to the palate!

ADVICE

Our favorite pairings: a chicken tagine, white poultry and cheeses (blue, pressed or washed-rind).

Decanting may be appropriate for the first two years.

Serve at 10°C and enjoy between 13 and 14°C. Cellaring: 3 to 5 years.



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