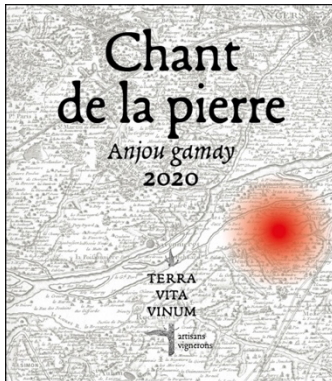


technical sheet



RANGE: PARCELLAIRE

CHANT DE LA PIERRE

2020

PDO (AOC) ANJOU GAMAY



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 "Chant de la pierre" is to deliver a unique, fruity, spicy and digestible wine.

GEOLOGY

Grey, green, rusty, sometimes purplish shale with quartz veins.

GRAPE VARIETY

Gamay.

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

Juice from macerated grapes naturally fermented (indigenous yeasts) and partly aged in barrels. Not filtered or fined. Added sulphites: 20 mg/L.

ANALYSIS AT THE BOTTLING STAGE

Sulfites: total 36 mg/L (standards: conventional < 150 mg/L and organic wine < 100 mg/L; Demeter wine < 70 mg/L) Alcohol: 12.5% vol

TASTING

This singular cuvée is one of our favorite scores.

It is above all the balance between concentration and freshness that enchant the taste buds. Amazing this gamay on schist!

ADVICE

Our favorite pairings: perfect with raw and grilled fish. Its tension also allows it to accompany squid and other octopus. With cheese, we appreciate the contrast with the fat of a Saint Marcellin, one of our rare pairings with red wine.

Serve at 12°C. to enjoy between 15 and 16°C.

Cellaring: 8 years and more.



www.terravitavinum.fr

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

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