

technical sheet



RANGE: ASSEMBLAGES

DOM NATURE

2015

PET-NAT - 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 idea of this wine is to produce a Pet-Nat for gastronomic meals.

GEOLOGY

Dark schist soils of Anjou Noir.

GRAPE VARIETY

Chardonnay, 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

After a harvest of excellent maturity, we used the famous ancestral method! The wine is bottled before the fermentations is complete, thus producing beautiful bubbles.

ANALYSIS AT THE BOTTLING STAGE

Sulfites: total 16 mg/L (standards: conventional < 150 mg/L and organic wine < 100 mg/L;

Demeter wine < 70 mg/L)

Alcohol: 13,2% vol

TASTING

While "Bulles de schiste" is meant as an easy-drinking wine, our "Dom Nature" has a more powerful style marked by the distinctive roundness of ripe fruit yet still displaying real tension.

ADVICE

Our favorite accord: as an aperitif with gougères or to accompany a whole meal.

Serve at 6-8°C for a tasting at 10-12°C.

Cellaring: 3 years and more.



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