

# technical sheet



**RANGE: ASSEMBLAGE**

**TERRE DE 3**

**2020**

**PDO (AOC) ANJOU BLANC**



**The idea of this wine** is to assemble 3 different plots of land on schist and volcanic rhyolite to deliver an original mineral expression.

**The spirit of this cuvée** is to blend 3 different terroirs (Rogeries, Grand Vau and clos des Gabouchons) to deliver an original mineral expression.

## **GEOLOGY**

Under a surface layer of sandy silt, the vine is rooted in a volcanic rock composed of rhyolite stones.

## **GRAPE VARIETY**

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**

Naturally fermented grape juice (indigenous yeasts), aged on fine lees for 24 months, partially in barrels.

## **ANALYSIS AT THE BOTTLING STAGE**

Sulphites: total 56 mg/L; Alcohol: 13,33% vol; Residual sugars: 2,8 g/L

## **TASTING**

The different schists and volcanic rock blend perfectly and stimulate the chenin to deliver a rich and complex nose.

The palate is greedy with a very tonic finish!

## **ADVICE**

Our favourite pairings: with iodine of course, but also with rabbit terrine, rilette or marinated chicken breasts.

Serve at 10°C. to taste between 13 and 14°C.

Cellaring: long.



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