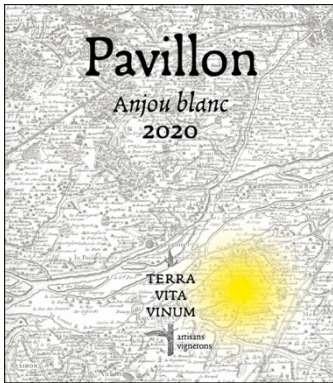


technical sheet



RANGE: PARCELLAIRE

PAVILLON

2020

PDO (AOC) ANJOU BLANC



At Terra Vita Vinum, "we cultivate the vines with respect for biodiversity and do everything possible to produce terroir wines with the utmost transparency to deliver unique emotions". Let's remember that our wines are as close as possible to what nature gives us. Each cuvée is therefore a unique work, never before made, and never again.

GEOLOGY

Plot located in the commune of Denée opposite our plot in Savennières on green sandstone schist, sometimes with purple passages and often with banks of phanites. Exposure: North.

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, in the respect of biodiversity. It is for all these reasons that we do not buy grapes, we only vinify those that we grow.

COMPOSITION

Fermented Chenin juice from a manual harvest (1 row tray of 8 kg only).

VINIFICATION

Natural: fermentation with the yeasts of our grapes of the year, without addition of SO₂, without fining or filtration.

AGEING

Ageing for 26 months in demi-muid (45%), egg-concrete (30%) and amphora (25%).

ANALYSIS AFTER THE BOTTLING STAGE

Sulphites: total 16 mg/L; alcohol: 13% vol; residual sugars: 0.3 g/L; complete malo.

TASTING

The fact that no sulphite is used from the moment the grapes are harvested means that the wine has a wide and complex range of aromas. The nose immediately underlines the purified style. The entry of the mouth is quickly drowned by the surprising tension of this vintage.

ADVICE

Serve at 10°C. to enjoy between 12° and 14°C.

Cellaring: 8 years and more.



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