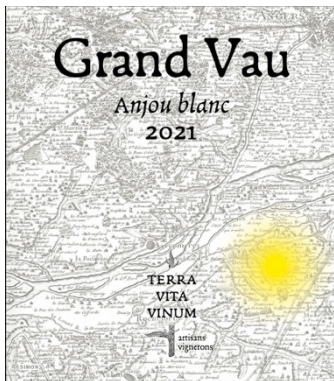


# technical sheet



**RANGE: PARCELLAIRE**

**GRAND VAU**

**2021**

**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 Mozé and cultivated on volcanic rhyolite and sandstone schist. Exposure: South.

## **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 SO<sub>2</sub>, without fining or filtration.

## **AGEING**

Ageing for 14 months in demi-muid, without intervention.

## **ANALYSIS AFTER THE BOTTLING STAGE**

Sulphites: total 20 mg/L; alcohol: 14% vol; residual sugars: 1.6 g/L; complete malo.

## **TASTING**

The fact that no sulphite is used from the moment the grapes are picked up allows us to deliver a wide and complex range of aromas, with a strong emphasis on ripe fruit. On the palate, the wood melts with the wine's greedy structure to give way to a mineral finish.

A true terroir wine.

## **ADVICE**

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

Cellaring: 8 years and more.



[www.terravitavinum.fr](http://www.terravitavinum.fr)

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