

# technical sheet



**RANGE: ASSEMBLAGE**

**TERRE DE 3**

**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**

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

## **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. 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).

## **WINEMAKING**

Without added sulfites, without stirring, without fining nor filtration. Aged on lees for 14 months partially in barrels. At the bottling, 20 mg/L of sulfites are added.

## **ANALYSIS AFTER BOTTLING**

Sulphites: total 34 mg/L; Alcohol: 14,45% vol; Residual sugars: 0,9 g/L.

## **TASTING**

The spirit of this cuvée is to assemble 3 different terroirs (Rogeries, Grand Vau and Gabbouchons). The different schists and volcanic rock blend perfectly and stimulate the chenin to deliver a rich and complex nose.

## **ADVICE**

Serve at 10°C. to taste between 12 and 14°C.  
Cellaring: long.



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