

# technical sheet



**RANGE: ASSEMBLAGES**

**BULLES DE SCHISTE**

**2022**

**PET' NAT - VIN DE FRANCE**



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**

Schistes of Anjou Noir.

## **GROWING 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 grape juice from a manual harvest.

87% chardonnay, 13% cabernet franc.

## **WINEMAKING**

After a harvest of excellent maturity, we adopted the famous ancestral method! The fermentation ends in the bottle... revealing then schist bubbles!

## **ANALYSIS AT DISGORGING**

Sulphites: total 24 mg/L; Alcohol: 12,5% vol; Residual sugars: 0 g/L

## **TASTING**

The nose is marked by the expression of ripe white flesh fruits. The palate is greedy and lets express a very precise final.

## **ADVICE**

Our favourite accord: as an aperitif

Serve at 6-8°C for tasting at 10-12°C

Cellaring: to drink on youth.



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