

technical sheet



RANGE: BLENDING

RIVE DROITE – 2ND BOTTLING

2023

PDO (AOC) SAVENNIÈRES



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

Vines grown partly on aeolian sands with schist alteration and collusions. Exposure: East.

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 yeast from our own grapes. 15 mg/L sulphites added at bottling. No filtration.

AGEING

Fermentation and ageing for 16 months in foudre (48%), amphora (36%) and concrete egg (16%), then 2 months in stainless steel vats as part of the return to mass.

ANALYSIS AFTER BOTTLING (MARS 2025)

Sulphites: total 30 mg/L; alcohol: 12,5% vol; residual sugars: <0.3 g/L; full malolactic fermentation.

TASTING

Longer ageing enriches the wine and the wind-blown sands add an appreciable freshness.

ADVICE

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

Cellaring: 8 years and more.