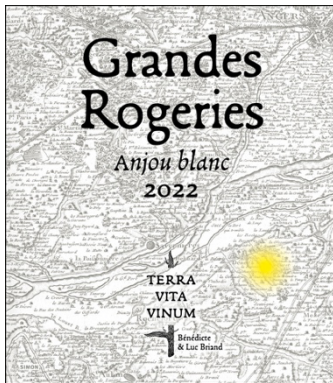


# technical sheet



**RANGE: PARCELLAIRE**

**GRANDES ROGERIES**

**2022**

**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, cultivated on the volcanic rhyolites.

Exposure: South/South-West.

## **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 yeasts from our own grapes, without stirring, fining or filtration.

## **AGEING**

Ageing for 28 months, with 23 months in demi-muid (55%) and amphore (45%).

## **ANALYSIS AFTER BOTTLING (FEBRUARY 2025)**

Sulphites: total 11 mg/L; alcohol: 13% vol; residual sugars: 0,8 g/L; complete malo.

## **TASTING**

The spirit of this cuvée is to use the ageing over than 2 years to allow the predominance of the "varietal" taste to give way to a more complex mineral expression reflecting the characteristics of a unique terroir.

## **ADVICE**

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

Cellaring: 8 years and more.



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