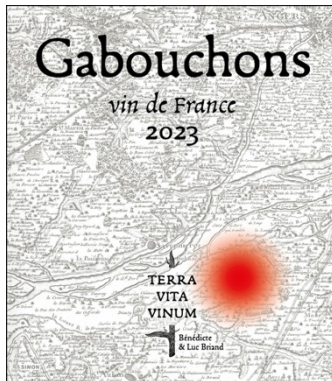


technical sheet



RANGE: PARCELLAIRE

GABOUCHONS

2023

VIN DE FRANCE (RED)



At Terra Vita Vinum, "we cultivate our vines with respect for biodiversity and do our utmost to produce terroir wines with the utmost transparency to deliver unique emotions". Our wines are as close as possible to what nature has to offer. Each cuvée is therefore a unique work of art, never made before and never to be made again.

GEOLOGY

Beneath a surface texture composed of medium-sandy silt, the terroir unit is distinguished by its alterations from green to purple schist.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective way, the soil is maintained mechanically, without chemical weeding, and our vines are protected by preparations based on natural products, with respect for biodiversity. **It's for all these reasons that we don't buy grapes; we only make wine from those we grow.**

COMPOSITION

Fermented Cabernet Franc juice from hand-picked grapes (1 row, 8 kg tray only).

WINEMAKING

Natural: fermentation starts without additives (indigenous yeasts). This cuvée is the result of whole bunch maceration.

AGING

Aged 12 months in barrels and concrete eggs.

ANALYSIS AFTER BOTTLING (FEBRUARY 2025)

Sulfites: total 31 mg/L; alcohol: 12,5% vol; volatile acidity: 0,65 g/L

TASTING

The nose is surprisingly complex. The tannins are silky and the finish is fresh and precise. A wine characterized by finesse and elegance.

ADVICE

Serve at 13°C. to enjoy between 16 and 17°C.

Cellaring: long.



www.terravitavinum.fr

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13

Chauvigné, route de Denée, 49610 Mozé-sur-Louet