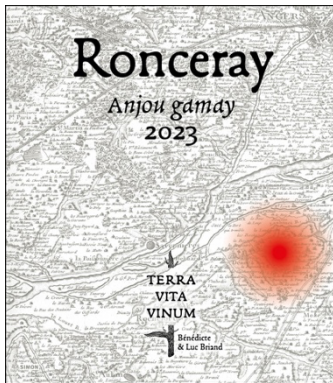


technical sheet



RANGE: PARCELLAIRE

RONCERAY

2023

PDO (AOC) ANJOU GAMAY (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 sandy clay loam, the terroir is characterized by gray, green, rust-colored, and sometimes purplish schist with quartz veins.

GROWING 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. **For all these reasons, we don't buy grapes; we only make wine from those we grow.**

COMPOSITION

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

VINIFICATION

This cuvée is the result of whole bunch maceration, without sulphites added.

AGEING

Ageing on lees in concrete eggs and barrels.

ANALYSIS AFTER BOTTLING (JUILLET 2024)

Sulphites: total < 10 mg/L; alcohol: 12.5% vol.; volatile acidity: 0,32 g/L.

TASTING

Quite simply an invigorating Gamay. Fruity and spicy on the nose, silky on the palate with a mineral finish.

ADVICE

Serve at 12°C. to enjoy between 15 and 16°C.

Cellaring: long



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