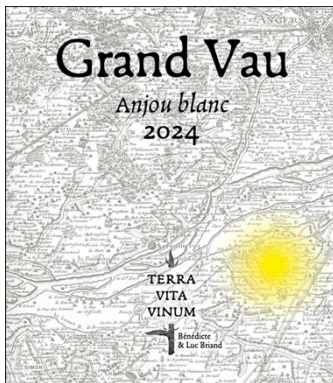


technical sheet



RANGE: PARCELLAIRE

GRAND VAU

2024

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 and cultivated on volcanic rhyolite and sandstone schist. Exposure: South.

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 harvested by hand (only one row of 8 kg trays), in two passes from September 24, to October 2, 2024.

VINIFICATION

Fermentation begins without additives, using yeast from our grapes harvested that year.

AGEING

Aged on lees, in demi-muid (72%) and amphorae (28%).

ANALYSIS AFTER BOTTLING (OCTOBRE 2025)

Sulphites: total 32 mg/L; alcohol: 12,5% vol; residual sugars: 0,5 g/L; complete malo.

TASTING

On the palate, the wood blends with the wine's luscious structure to give way to a tense and refreshing finale.

ADVICE

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

Cellaring: 8 years and more.



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