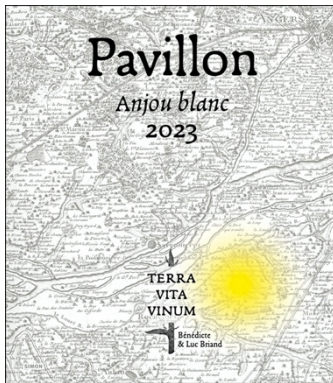


technical sheet



RANGE: PARCELLAIRE

PAVILLON

2023

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 Denée opposite our plot in Savennières on green sandstone schist, sometimes with purple passages and often with banks of phyllites. Exposure: North.

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 three passes from September 20, to October 3, 2023.

VINIFICATION

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

AGEING

Aged for 24 months on lees, in foudre (38%), demi-muid (24%), amphorae (24%) and concrete egg (14%), then in stainless steel tanks before bottling.

ANALYSIS AFTER BOTTLING (OCTOBRE 2025)

Sulphites: total 35 mg/L; alcohol: 12,5% vol; residual sugars: 3,2 g/L; complete malo.

TASTING

The spirit of this cuvée is to use the 2 years of ageing 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.


**TERRA
VITA
VINUM**


Bénédicte
& Luc Briand

www.terravitavinum.fr

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13
Chauvigné, route de Denée, 49610 Mozé-sur-Louet