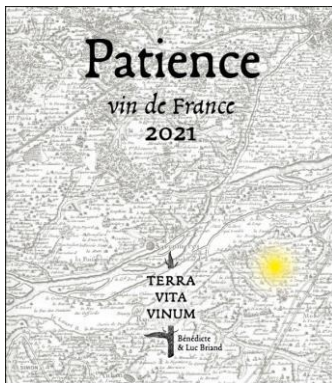


technical sheet



RANGE: PARCELLAIRE

PATIENCE

2021

vin de France



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

Schistes of Anjou Noir.

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 Chardonnay juice from a manual selective harvest (1 row tray of 8 kg only).

VINIFICATION

First natural fermentation with the sugars and yeasts from this year's raisins, resulting in approximately 22g/L of residual sugar. The secondary fermentation was carried out using a very light dosage liqueur. Disgorged without dosage liqueur or sulfites. Aged in a tuffeau cellar for over 43 months.

ANALYSIS AFTER DISGORGEMENT (NOVEMBER 2025)

Sulphites: Total <10mg/L, alcohol: 13% vol; residual sugars: 3,32g/L at disgorgement.

TASTING

Patience (formerly Dom Nature), a Blanc de Blancs made from old vines in our finest plots. Made from perfectly ripe grapes, several years of aging refine the bubbles and highlight its vinous character. A delightful sparkling wine for fine dining.

ADVICE

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

Cellaring: 8 years and more.



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