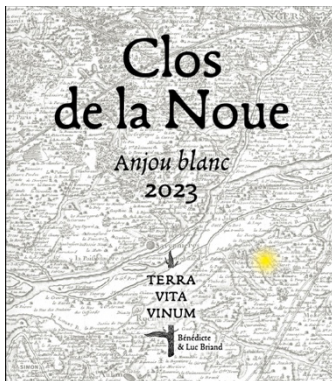


# technical sheet



**Range: Parcellaire**

**CLOS DE LA NOUE**

**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 Mozé, below Grandes Rogeries, cultivated on rocks and weathered volcanic rocks of the rhyolite type. Exposure: South/South-West.

## **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 from a manual harvest (1 row tray of 8 kg only).

## **Vinification**

Natural fermentation with yeasts from our own grapes, without stirring or fining, 15 mg/L sulphites added at bottling.

## **Ageing**

Ageing for 18 months, in demi-muid and amphore.

## **Analysis after bottling (mars 2025)**

Sulphites: total 30 mg/L; alcohol: 12,5% vol; residual sugars: < 0,3 g/L.

## **Tasting**

This new vintage perfectly illustrates the characteristics of the 2023 vintage. A very Loire-style vintage with a very elegant balance and a slender finish.

## **Advice**

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