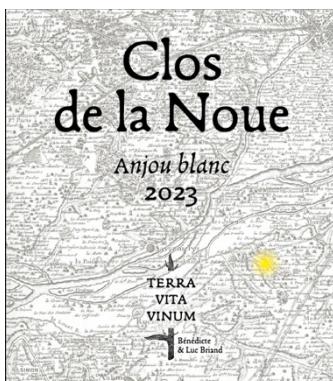


technical sheet



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.