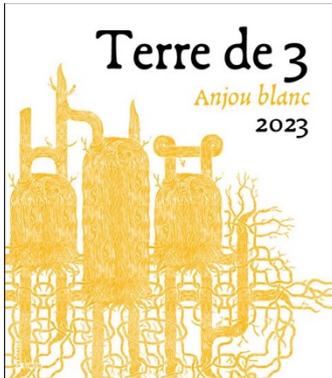


technical sheet



RANGE: ASSEMBLAGE

TERRE DE 3

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

Grey-green schist, sometimes purple, volcanic rhyolithes and green sandstone schist.

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. **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).

WINEMAKING

Fermentation and ageing on lees for 6 months and more than a year in the bottle, without sulphites added.

ANALYSIS AFTER BOTTLING (MARS 2024)

Sulphites: total 18 mg/L; Alcohol: 12 % vol; Residual sugars: 0,6 g/L.

TASTING

The name "Terre de 3" was born following the frost of 2017, which forced us to blend the small amount of juice from three plots to create a limited edition cuvée. Following its success, we decided to preserve the spirit of this cuvée by blending several different terroirs and making it a permanent fixture. The juices from schist (2/3) and volcanic rock (1/3) stimulate the Chenin to give us a rich and complex wine with a sapid palate.

ADVICE

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

Cellaring: long.


**TERRA
VITA
VINUM**


Bénédicte
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