

# technical sheet



**Range: Assemblage**

**TERRE DE 3**

**2024**

**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**

Chenin juice from a manual harvest.

## **Winemaking**

Fermentation and ageing on lees.

## **Analysis after bottling (mars 2024)**

Sulphites: total 33 mg/L; Alcohol: 12,5 % vol; Residual sugars: <0,3 g/L.

## **Tasting**

The name "Terre de 3" originated following the 2017 frost, which forced us to blend the limited 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 offering. This geological diversity stimulates the Chenin to deliver a rich and complex wine with a savory palate.

## **Advice**

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

Cellaring: long.



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