

technical sheet



RANGE: PARCELLAIRES

BIGOTTIÈRE

2018

PDO (AOC) SAVENNIÈRES



The aim of the winery is that each cuvée should be a unique work, never made before, and never to be made again - each with its own moment or pleasure!

The spirit of this cuvée is to restore the maximum potential of this prestigious appellation.

GEOLOGY

Green sandstone schist, sometimes with purple passages, often with banks of phthanites with aeolian sands on schist alteration on a small part at the bottom of the plot.

GRAPE VARIETY

Chenin.

CULTIVATION METHOD

The cultivation of our vines is carried out in a traditional and selective way, the maintenance of the soil is mechanical, without chemical weeding, our vines are protected by preparations based on natural products.

WINEMAKING

Fermentation and ageing on fine lees for 10 months.

ANALYSIS

Sulphur: total 37 mg/L; Alcohol: 14,3% vol; Sugar: 2,7 g/L

TASTING

In spite of a greater corpulence than the previous vintage, the salty length of this Savennières de terroir always underlines its elegance.

ADVICE

Our favourite food pairings: on fish with white butter, truffled white pudding, sweetbreads, blanquette de veau served in cream with mushrooms.

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

Cellaring: 8 years and more.



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