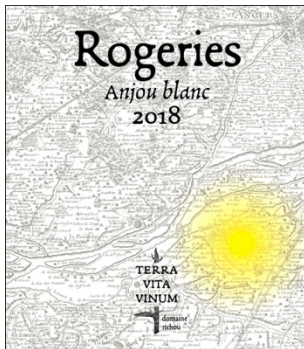


technical sheet



RANGE: PARCELLAIRES

ROGERIES

2018

PDO (AOC) ANJOU BLANC



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 draw the quintessence of an exceptional terroir of volcanic rhyolite stones to produce a wine... unique.

GEOLOGY

Under a surface layer of sandy silt, the vine is rooted in a volcanic rock composed of rhyolite stones.

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 maturing on fine lees for 14 months in stainless steel vats.

ANALYSIS

Sulphur: Total 61 mg/L (free 19 mg/L); Alcohol: 13,77% vol; Sugar: 0,5 g/L

TASTING

After a mid-palate of a roundness underlined by the malolactic fermentation, the finish surprises by its finesse and length.

ADVICE

Our favourite food pairings: fried scallops, ceviche of sea bream, but also sushi.

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

Cellaring: 8 years and more.



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