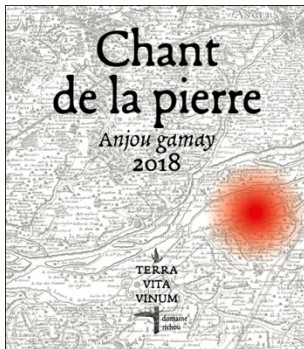


technical sheet



RANGE: PARCELLAIRES

CHANT DE LA PIERRE

2018

PDO (AOC) ANJOU GAMAY



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 "Chant de la pierre" is to deliver a unique, fruity, spicy and digestible wine.

GEOLOGY

Sandstone and quartz shale.

GRAPE VARIETY

Gamay.

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

Short maceration, semi-carbonic, partly in whole bunches, maturing for about 9 months, unfiltered.

ANALYSIS

Very low sulphur level: total 19 mg/L (free <10 mg/L); Alcohol: 13,6% vol.

TASTING

This singular cuvée is one of our favourite scores.

Beyond the fruit and the spices, it is its balance and the restitution of minerality that enchant the taste buds.

ADVICE

Our favourite pairings: perfect with a parsleyed ham, a sapper's apron, a black pudding, a grilled pig's trotter accompanied by homemade chips, but also with kidney or liver giblets in parsley. As far as cheeses are concerned, we appreciate the contrast with the fat of a Saint Marcellin (one of our rare matches with red), even if we also appreciate the white wine which surfs on its creamy side.

Serve at 12°C. to taste between 15 and 16°C.

Cellaring: 5 years and more.



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