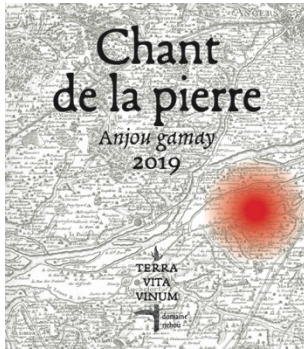


# technical sheet



**RANGE: PARCELLAIRES**

**CHANT DE LA PIERRE**

**2019**

**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 cuvée is to deliver a unique, fruity, spicy and digestible wine.

## **GEOLOGY**

Grey, green, rusty, sometimes purplish shale with quartz veins.

## **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, with a majority of whole bunches, aged for about 9 months, partly in sandstone jars, unfiltered.

## **ANALYSIS**

Sulphur: total < 15 mg/L (free < 10 mg/L); Alcohol: 13.78%.

## **TASTING**

This singular cuvée is one of our favourite scores.

It is above all the balance between concentration and freshness that delights the taste buds.

On the nose, this vintage is reminiscent of a Syrah, the palate is a bit pinotic...

Astonishing this gamay on schist!

## **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 over.



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