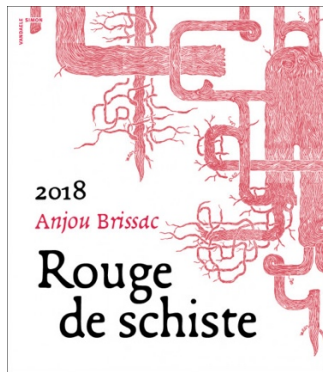


# technical sheet



**RANGE: ASSEMBLAGE**

**ROUGE DE SCHISTE**

**2018**

**PDO (AOC) ANJOU BRISSAC**



**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** was to make an Anjou Brissac, with a new style, to celebrate the new name of the appellation!

## **GEOLOGY**

Rock of greenish-grey shale and alteration of green to purple shale.

## **GRAPE VARIETY**

Cabernet franc, Cabernet sauvignon.

## **GROWING 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**

Light pressing, short maceration, with a majority of whole bunches, aged for 18 months in stainless steel tanks, unfiltered.

## **ANALYSIS**

Very low sulphur level: total 25 mg/L (free 17 mg/L)

Alcohol: 14.59%.

## **TASTING**

The nose suggests ripe Cabernet Franc and Sauvignon. On the palate, we appreciate the supple tannins and a nice balance. After the very marked notes of red and black fruits, the finish gives a real sensation of freshness.

## **ADVICE**

Our favourite deal: simply on red meat.

This wine is alive. A slight pearl being present at the opening, a decanter may be appropriate for the first two years.

Serve at 13°C to taste between 16 and 17°C.

Cellaring: 5 years and more.



[www.terravitavinum.fr](http://www.terravitavinum.fr)

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13

Chauvigné, route de Denée, 49610 Mozé-sur-Louet