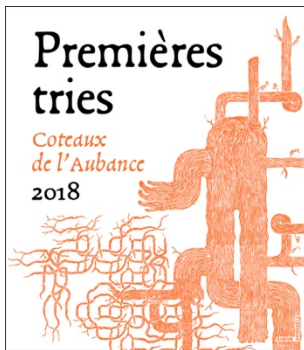


technical sheet



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, rather than working on concentration, try to let the liveliness express itself.

GEOLOGY

Schistes of Anjou Noir.

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

Only the first selections, less late than those of the Cuvée des Violettes, brought a real dynamic to this new cuvée. Partial fermentation allowed the natural residual sugars to be preserved, and the wine was aged for 12 months.

ANALYSIS

Sulphur: total 95 mg/L; Alcohol: 13,0% vol.; Sugar: 63,6 g/L

TASTING

Objective achieved! This wine remains slightly sweet, but the grape variety and the terroir give it a lot of elegance and freshness.

ADVICE

Our favourite accord: with foie gras in a terrine or pan-fried, with exotic spicy cuisine but also with Epoisses.

Serve at 7-8°C to taste between 10-12°C.

Cellaring: 10 years and more.



www.terravitavinum.fr

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

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

technical sheet

