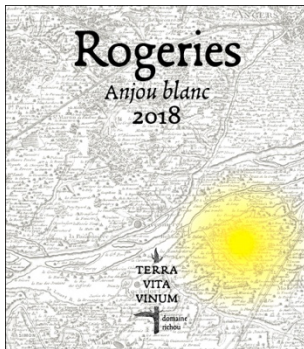


# technical sheet



**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.~

## **PACKAGING**

In export boxes of 12 bottles.

VMF pallet (1000 x 1200) of 672 bottles, 56 boxes.



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