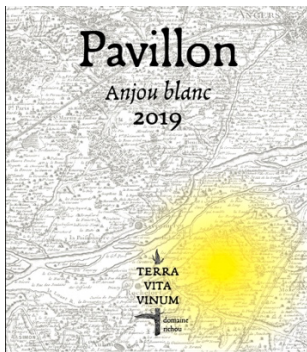


# technical sheet



**RANGE: ASSEMBLAGE**

**PAVILLON**

**2019**

**PDO (AOC) ANJOU BLANC**



**The aim of the winery** is that each cuvée should be a unique work of art, never made before, and never to be made again - to each its own moment or pleasure!

**The spirit of this new cuvée** is to celebrate the return of this historic plot selection! The age of the vines now makes it possible to restore both the minerality of the terroir and the corpulence of the wine.

## **GEOLOGY**

Green sandstone shale, sometimes with purple passages and often with phtanite rocks.

## **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 partial ageing in Burgundy and Italian amphora barrels for 12 months.

## **ANALYSIS**

Sulphur : Total 65 mg/L (EU standards: 200 mg/L; organic wine: 150 mg/L; Demeter wine: 90 mg/L)

Alcohol: 14.03% vol

Residual sugars: 1.9 g/L

## **TASTING**

This historic piece of chenin is making a comeback ! The age of the vines restores both the salty minerality of the terroir and the corpulence of the wine.

## **ADVICE**

Our favourite pairing: smoked salmon. The body of the wine and the ageing process combine perfectly with the fatness and texture of the fish. To vary the pleasures, a grilled fish, a poularde à la crème or an Epoisses will also go very well with this wine.

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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