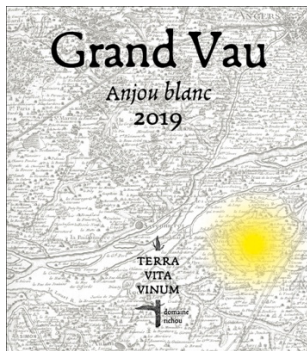


# technical sheet



**RANGE: ASSEMBLAGE**

**GRAND VAU**

**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 - each one with its own moment or pleasure!

**The spirit of this cuvée** is to bring out the maximum potential of the diversity of the terroir and to offer a new, original plot-based cuvée.

## **GEOLOGY**

Beneath a surface texture composed of clayey-sandy silt, the terroir is distinguished by its geological mix: green sandstone schist, sometimes with purple passages, often with banks of phyllites at the top of the plot and volcanic rhyolite at the bottom.

## **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 ageing on fine lees for 10 months.

## **ANALYSIS**

Sulphur: Total 62 mg/L (EU standards: 200 mg/L; organic wine: 150 mg/L; Demeter wine: 90 mg/L)

Alcohol: 13,87% vol

Residual sugars: 0.3 g/L

## **TASTING**

New single plot!

This old vine from our Grand Vau plot benefits from a unique terroir and now delivers a real structure to the wine, all the more so as it restores an incredible dynamism on the palate!

## **ADVICE**

We very often enjoy it as an aperitif, or even chicken tagines, white pudding, andouillettes or even vegetable casseroles. Its character also allows it to accompany a raclette!

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.



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

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13  
Chauvigné, route de Denée, 49610 Mozé-sur-Louet