

technical sheet



RANGE: ASSEMBLAGE

TERRE DE 3

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 blend 3 different terroirs (Rogeries, Grand Vau and clos des Gabouchons) to deliver an original mineral expression.

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 55 mg/L (libre < 10 mg/L); Alcohol: 13,86% vol; Sugar: 0,8 g/L

TASTING

The different schists and volcanic rock blend perfectly and stimulate the chenin to deliver a rich and complex nose.

The mouth is greedy with a very tonic finish!

ADVICE

Our favourite chords: with iodine of course, but also with rabbit terrine, rilette or marinated chicken breasts.

Serve at 10°C. to taste between 13 and 14°C.

Cellaring: 3 to 5 years, to be drunk young.



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