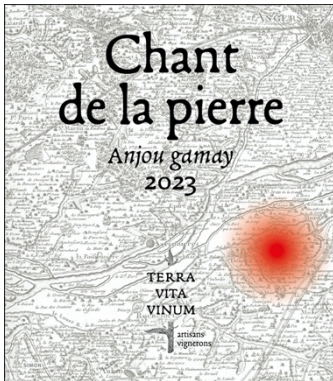


# technical sheet



**RANGE: PARCELLAIRE**

**CHANT DE LA PIERRE**

**2023**

**PDO (AOC) ANJOU GAMAY (RED)**



At Terra Vita Vinum, "we cultivate the vines with respect for biodiversity and do everything possible to produce terroir wines with the utmost transparency to deliver unique emotions". Let's remember that our wines are as close as possible to what nature gives us. Each cuvée is therefore a unique work, never before made, and never again.

## **GEOLOGY**

This plot in the commune of Murs-Erigné is grown on grey, green, rusty and sometimes purplish schist with quartz veins. Exposure: North.

## **CULTIVATION METHOD**

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products, in the respect of biodiversity. **It is for all these reasons that we do not buy grapes, we only vinify those that we grow.**

## **COMPOSITION**

Fermented Gamay juice from hand-picked grapes (1 row, 8 kg tray only).

## **WINEMAKING**

This cuvée is the result of maceration, partly in whole bunches.

Natural fermentation with yeast from the grapes of the year, without stirring, fining or filtration.

## **AGEING**

Ageing for 9 months in concrete egg and barrels. 25 mg/L sulphites added.

## **ANALYSIS AFTER BOTTLING (JUNE 2024)**

Sulfites: total = 44 mg/L

Alcohol: 12,5% vol

## **TASTING**

This singular cuvée is one of our favorite scores.

It is above all the balance between concentration and freshness that enchant the taste buds.

## **ADVICE**

Serve at 12°C. to enjoy between 15 and 16°C.

Cellaring: long.



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