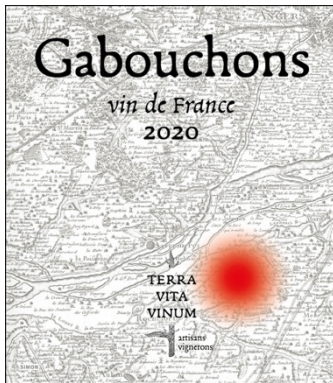


technical sheet



RANGE: PARCELLAIRE

GABOUCHONS

2020

VIN DE FRANCE (RED)



At Terra Vita Vinum, "we cultivate our vines with respect for biodiversity and do our utmost to produce terroir wines with the utmost transparency to deliver unique emotions". Our wines are as close as possible to what nature has to offer. Each cuvée is therefore a unique work of art, never made before and never to be made again.

GEOLOGY

Shale alteration, green to purple shale.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective way, the soil is maintained mechanically, without chemical weeding, and our vines are protected by preparations based on natural products, with respect for biodiversity. **It's for all these reasons that we don't buy grapes; we only make wine from those we grow.**

COMPOSITION

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

VINIFICATION

This cuvée is the result of whole bunch maceration. 10 mg/L sulphites added at bottling.

AGEING

Aged for 18 months in barrels and 18 months in bottle.

ANALYSIS AFTER BOTTLING (MAI 2023)

Sulfites: total = 30 mg/L

Alcohol: 13% vol

TASTING

The spirit of this cuvée is to use long ageing to allow the predominance of the "varietal" taste to give way to a more complex mineral expression reflecting the characteristics of a unique terroir.

ADVICE

Serve at 13°C. to enjoy between 16 and 17°C.

Cellaring: long.



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