

technical sheet



Range: Large soif
LARGE SOIF ROUGE
2024
Vin de France



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

Various schists from the Black Anjou region, dating from the Paleozoic era (Ordovician-Silurian period).

Growing 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 grape juice from manual harvesting.
Cabernet franc, Gamay, Pineau d'Aunis, Grolleau.

Winemaking

Short maceration, partly with whole bunches, light pressing. Fermentation and aging in stainless steel tanks.

Analysis after bottling (February 2026)

Sulphites: total 29 mg/L;
Alcohol: 11,5% vol.

Tasting

Large soif (great thirst) is an expression coined by Paul Bocuse, to whom we pay tribute here.
The nose reveals the characteristic traits of the Loire Valley grape varieties: it's a real treat for the palate.

Advice

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



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