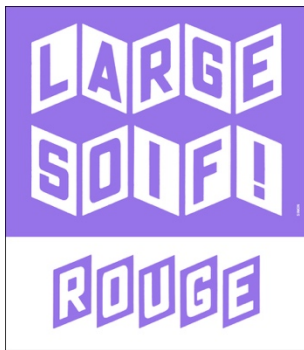


# technical sheet



**RANGE: LARGE SOIF**

**LARGE SOIF ROUGE**

**2019**

**VIN DE FRANCE**

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 make an excellent thirst-quenching, gourmet wine!

## **GEOLOGY**

Schists of Black Anjou.

## **GRAPE VARIETY**

Cabernet franc (40%), cabernet sauvignon (35%), gamay (25%).

## **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**

Short maceration, partly in whole bunches, fermentation and maturing for about 6 months in unfiltered stainless steel vats. Low sulphur level to respect the fruit.

## **ANALYSIS**

Sulphur: total 30 mg/L (free 20 mg/L); Alcohol: 13,38% vol.

## **TASTING**

The nose is rich in fruit, the three grape varieties complement each other perfectly.

On the palate, the Gamay softens the structure of the two Cabernets, the tannins are already melted to leave us with an astonishingly fresh finish!

The drinkability is there, we stay on our thirst. Pure pleasure!

## **ADVICE**

Our favourite pairings: alone between friends, but also with a meat terrine, a sausage, a grill or even with one of the rare cheeses that goes well with a red wine: Saint-Nectaire.

Serve at 13°C. to taste between 16 and 17°C. knowing that a decanter may be appropriate the first year.

Cellaring: on its youth.



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