

# technical sheet



**RANGE: LARGE SOIF**

**LARGE SOIF BLANC**

**2019**

**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 make an excellent thirst-quenching, gourmet wine!

## **GEOLOGY**

Schists of Black Anjou.

## **GRAPE VARIETY**

Chenin 80%, chardonnay 20%.

## **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 34 mg/L (free < 10 mg/L) ; Alcohol: 13,19% vol. ; Sugar: 4,4 g/L

## **TASTING**

Our famous Chauvigné is changing its name, and for good reason: the plot is now planted with red grape varieties!

The objective of the vinification was to restore in the glass the pleasure we had experienced in crunching the grapes before the harvest.

Large Soif is an expression of Paul Bocuse to whom we pay homage.

The greediness is there for a real buddy wine!

## **ADVICE**

Our favourite chords: alone, between friends, but also on a calf's head, an andouillette...

Serve at 10°C. to taste between 12 and 14°C.

Cellaring: on its youth.



[www.terravitavinum.fr](http://www.terravitavinum.fr)

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13

Chauvigné, route de Denée, 49610 Mozé-sur-Louet