

technical sheet



RANGE: LARGE SOIF

LARGE SOIF BLANC

2020

VIN DE FRANCE (WHITE)

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 idea of this cuvée is to make a great no-fuss wine in a truly delicious style!

GEOLOGY

Dark schist soils of Anjou Noir

GRAPE VARIETY

Chenin, chardonnay.

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.

WINEMAKING

Fermentation and aging for 6 months in stainless steel vats.

In making this wine, we wanted to offer the same pleasure in the glass that we experienced in biting into the grapes before the harvest.

ANALYSIS

Sulphur: total 54 mg/L (EU standards: 200 mg/L and organic wine: 150 mg/L) ;

Alcohol: 12% vol. ; Sugar: 1 g/L.

TASTING

Our famous Large soif on the 2020 vintage is even more about drinkability.

Here we pay tribute to the three-Michelin-star French Paul Bocuse who used the expression "large soif" (be thisty)!

Freshness and lightness are the order of the day for a great party wine!

ADVICE

Our favourite pairings: alone or with friends, but also with oysters or grilled fish...

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

Cellaring: on its youth.

PACKAGING

In export boxes of 12 bottles.

VMF pallet (1000 x 1200) of 672 bottles, 56 boxes.



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