

# technical sheet



**RANGE: LARGE SOIF**

**LARGE SOIF BLANC**

**2023**

**VIN DE FRANCE (WHITE)**



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**

Dark schist soils of Anjou Noir

## **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. **It is for all these reasons that we do not buy grapes, we only vinify those that we grow.**

## **COMPOSITION**

Fermented Chenin and Chardonnay juice from a manual harvest.

## **WINEMAKING**

Fermentation and aging for 4 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. No sulfite added.

## **ANALYSIS AFTER BOTTLING (JANUARY 2024)**

Sulphites: total 20 mg/L; Alcohol: 11,4 % vol; Residual sugars: 1,0 g/L.

## **TASTING**

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**

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

Cellaring: on its youth.