

LA SOIF

La Soif, Vin de France, Rosé, 2024

Vin de France, VSIG, France



PRESENTATION

In our "LA SOIF" range, allegory takes a seat at the table, inspired by the fable of the wise Jean de La Fontaine, "The Fox and the Stork." Here, the stork, its beak plunged into a crystal vase, finds pleasure in an exquisite wine, while the fox, with its too short snout, eyes, dismayed, this precious nectar without being able to taste it. But fear not to be a fox or a stork, for in this bottle hides a wine that suits everyone, regardless of the length of the beak or snout. "LA SOIF" elegantly quenches the desires of refined palates as well as the most modest.

TERROIR

The grapes come from limestone and marly soils.

WINEMAKING

Before gentle pressing, the grapes are left to macerate on their skins for a few hours to obtain a beautiful color and add complexity to the wine. The must then ferments at low temperature (16-18°C) in stainless steel tanks, preserving the freshness and fruity aromas. The aging, short and in stainless steel tanks, lasts only a few months to maintain all the liveliness of this rosé.

TASTING

"La Soif" Rosé presents a vibrant freshness with juicy aromas of raspberry and delicate floral notes of rose.

FOOD PAIRINGS

Served chilled, this rosé will perfectly accompany pizzas, grilled meats and vegetables or can be enjoyed on its own as an aperitif.

