



VIN DE SOIF LOIRE ROUGE

2020/\$17.99



DESCRIPTION

We at Sacred Thirst have always been wine drinkers more than wine tasters. Yes we can geek out over the Grand Crus of burgundy and if you're opening a bottle, please, invite us over - but the real pleasure in wine for us usually comes from the carefully made every-day bottle. The wine made to drink on several occasions, not just once. Like so many 'routine' pleasures in life - a favorite regular restaurant, a go-to cocktail, a staple week-night dinner recipe, etc - reliability, deliciousness, and simplicity are key. And this is what you can count on when you see the Vin de Soif label.

We are working with our growers to produce wines from various regions that speak honestly about where they come from and hold true to the mantra of simply, reliably delicious. They will always lean towards low alcohol and fresh, bright acidity. The winemaking will always be low intervention and the farming clean. They will hopefully both quench and instill that most sacred of desires: thirst. -Sacred Thirst

Vin de Soif Loire Rouge 2020

This is a blend composed of the estate vineyards of Hautes Noëles in Muscadet Côtes de Grandlieu plus purchased fruit from around the Loire Valley. The blend is 60% Gamay, 25% Grolleau Noir, 10% Merlot, and 5% Cabernet Sauvignon. The vines are between 10-60 years old and are organically farmed, but not certified.

The Gamay and Grolleau Noir are destemmed and fermented separately in stainless steel. The Cabernet Sauvignon and Merlot are fermented carbonically in steel. They are blended after fermentation and all aging is in stainless steel.

Tasting Notes

NOSE:

Stunning fruity and flowery aromas. Expect to smell fresh cut violets, iris and peony flowers wrapped in cherry, raspberry, and plum with subtle background notes of potting soil.

PALATE:

The wines are light with high acidity and tart flavors of red fruits along with a subtle bitter note on the finish.

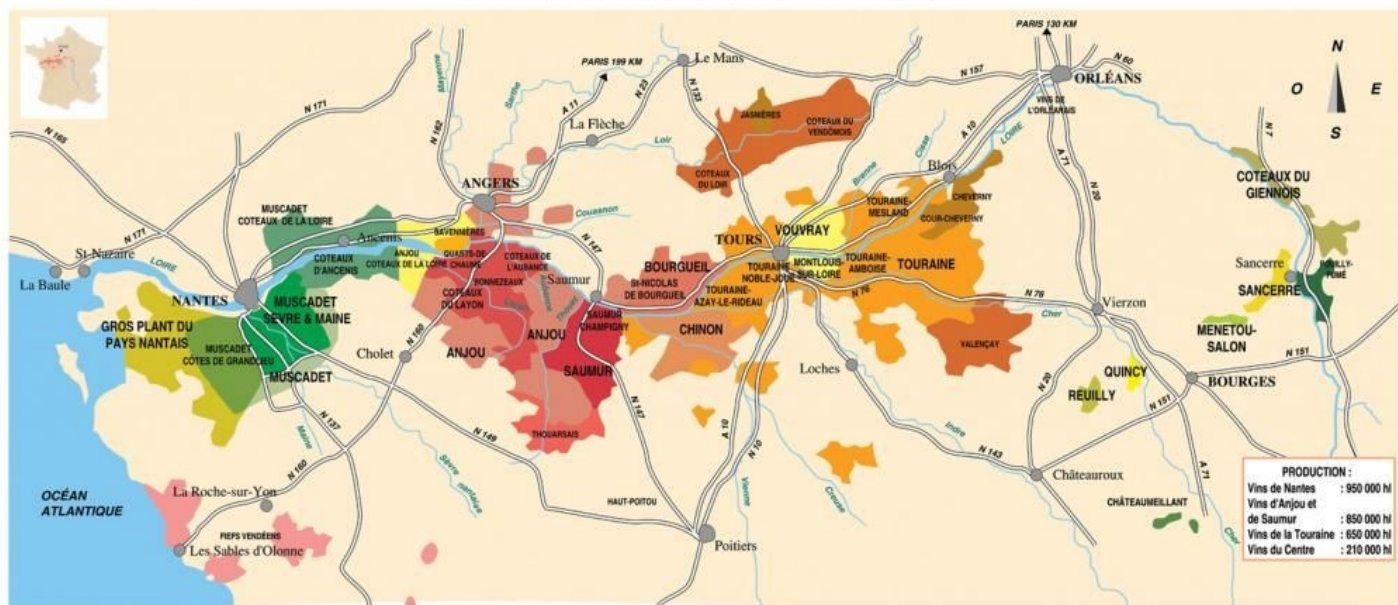
PAIRING:

The amazing thing about Gamay is that because of the high natural acidity paired with low tannin, the wine pairs shockingly well with a very wide array of foods. Examples: Poultry, game bird, beef, pork, salmon, and vegetable dishes.

WINERY WEBSITE: [Sacred Thirst Selections](#)

Vin de Soif IGP, Val du Loire, France

LOIRE VALLEY WINES



Nantes wines

Anjou and Saumur wines

Touraine wines

Centre wines