



Vignobles de la Loire

BRUNOLAFON
wine selection

Domaine de Bois Mozé, Les Terres Rouges, AOP Anjou, Red

AOP Anjou, Vallée de la Loire et Centre, France



Domaine de Bois Mozé is a charming estate located in the village of Coutures in Anjou. The estate itself is a historical building since XI century, being the farm of the Montsabert castle. Bois Mozé is atypical for the appellation, 3/4 of the vineyards are located on the hill, just above the estate with a classic Saumur terroir, clay-limestone. Since 2004, Mathilde Giraudet is in head of the estate and in charge of the winemaking. Her ambition from the start was to carry out the work in the vineyard in the

PRESENTATION

Subtle and delicate, Les Terres Rouges is the wine for all situations.

LOCATION

Geological originality, its vines are located on the south-western edge of the Paris basin, the starting point of this limestone soil.

TERROIR

Clay-limestone on a magnificent hillside overlooking the winery at Coutures.

IN THE VINEYARD

The estate has thus chosen to plant the five grape varieties as follows: Chenin, Grolleau and Pinot Noir on the upper slopes (slightly more sandy clay) and Cabernet Franc and Cabernet Sauvignon on the lower slopes (where they will draw all their strength for our ageing wines). Conscientious work on the vines: appropriate pruning, grassing of the between rows.

WINEMAKING

Total destemming of grapes, sorting on sorting table. Maceration for 18 days with temperature control (23-26°C), separation of juices and presses during devatting. Racking at the end of malolactic fermentation, gently oxygenated. Filtration, then bottling before summer.

VARIETAL

Cabernet franc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.



SERVING

16°C / 61°F

TASTING

Shiny ruby color. Its nose is charming with its delicate aromas of red fruits (cherries, subtle aromas of strawberries and red currant). The attack is supple, smooth and harmonious, with a round structure and a very fluid tannic structure.

FOOD PAIRINGS

It will be perfect with many cold cuts (Rillauds d'Anjou, rillettes, smoked hams...), grilled pork, beef tartar or carpaccio beef carpaccios, cassoulets.

Last but not least, it goes very well with soft cheeses such as Reblochon, brie, camembert fermier...).



Bruno Lafon Selection

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