



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Domaine de Bois Mozé, Elegance, AOC Coteaux de l'Aubance, Blanc

Vin de France, VSIG, 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

This sweet wine is an invitation to travel...  
An initiatory journey into the world of wine tasting, from aperitif to dessert.

### TERROIR

Alterations of sandstone schists in the commune of Juigné sur Loire.

### IN THE VINEYARD

Expect grapes to over-ripen thanks to the development of the noble fungus Botrytis cinerea. Hand-harvested, by successive sorting over 3 passages, with a potential potential of 17% vol.

### WINEMAKING

Slow, natural fermentation in vats to preserve maximum fruit expression. fruit expression. Balance 12% vol + 5% vol residual sugar sugar (approx. 85g/l).

### VARIETAL

Chenin ou chenin blanc 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

Gold hints, complex nose (apricot, peach, quince, mango) and mouth, dominance of exotic fruits.

### FOOD PAIRINGS

Elegance, perfectly balanced wine will accompany your aperitifs but will also go well with many dishes.

Goose or duck foie gras, semi-cooked or pan-fried, salads of gizzards and duck breast salads, poultry, white meats, or raw white meat, or raw fish marinated in lemon.

It will be delicious with "raw" blue-veined cheeses such as Fourme d'Ambert or "prepared" (served warm on gingerbread...) or with many desserts (lemon pie, rhubarb or apricots).



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

