



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Domaine de Bois Mozé, Le Luron de la Tour, AOC Cabernet d'Anjou, Rosé

AOC Anjou Villages, 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

Tender, gourmand and tangy, this Cabernet d'Anjou is a real treat! Sometimes, being greedy isn't such a bad thing...

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 with a silty tendency.

IN THE VINEYARD

The aim is to achieve optimum ripeness of the Cabernet franc, with harvesting in early October after repeated tastings over 2 to 3 weeks.

WINEMAKING

Soft direct pressing, in order to delicately extract the fruit aromas and obtain a pink color of medium intensity.

Very long settling, with a stay on fine lees of 5 days to refine the structure structure and to complete the natural extraction of the aromas.

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

Salmon pink color, not very intense. Fresh with aromas of blue flowers (iris and wild flowers) and notes of fresh red berries (cherries, strawberries and raspberries).

Soft, smooth and round mouth : velvety sweetness, touch of vivacity with aromas of acidulous candies, Tagada strawberries and marshmallow paste.

FOOD PAIRINGS

The Luron de la Tour can be enjoyed as an aperitif, with melons garnished with red fruits, hot Rillauds, exotic, oriental or Asian cuisine, very spicy, with desserts such as tarts or cups of fresh red fruits.



Bruno Lafon Selection

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

