



Loire, Domaine de Bois Mozé, Rose Emoi, AOC Rosé de Loire, Rosé

AOC Rosé de Loire, 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

The name comes from a playword in French with the verb "osez", which means "dare", and the word rose. Do you dare trying this rose?

LOCATION

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

TERROIR

Bois Mozé benefits from a clay-limestone soil on a hillside.

WINEMAKING

Separate harvests of the two grape varieties used in the cuvée.

Extraction of the color and the varietal aromas thanks to a pre-fermentation maceration at low temperatures. Valorization of this extracted qualitative potential (aromas, structure and structure and color) by respectful settling and temperature controlled

Maturing adapted to the springtime release of this type of fresh and flattering wine.

VARIETALS

Pinot Noir 60%, Cabernet franc 40%

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. Dominance of pink grapefruit and spring flowers aromas, light hints of red fruits. Dry rose, balanced, touch of roundness, fresh, very characteristic of the Loire.

FOOD PAIRINGS

Rose Emoi will be very appreciated with mixed salads, grilled fish, pizzas, grilled white meats, brochettes... or poultry in sauce.



