



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Domaine de Bois Mozé, Le Champ Noir, AOC Anjou Villages, Rouge

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

Precious as a ruby, Champ Noir is to be discovered and tasted... Admire its roundness, its smoothness and enjoy!

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 Coutures winery.

IN THE VINEYARD

Waiting for phenolic ripeness, tasting the grapes every every 3 days.

WINEMAKING

Total destemming of the grapes, passage on sorting table. Maceration of 23 days with temperature control (27-29 °C), separation of the juice from the and presses during the devatting. Racking at the end of the malo-lactic fermentation.

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

Ruby red color with a hint of purple.

Delicate and fine nose, aromas of small fresh red fruits (cherries, strawberries, raspberries...), flowers (iris, violet...) and a vegetable point (fern, bell pepper).

Round and soft mouth, with silky and velvety tannins. Delicate structure, with juvenile aromas of small red fruits, reflection of its limestone terroir.

FOOD PAIRINGS

It will be a wonderful accompaniment to cooked meatssuch as pot-au-feu and calf's head, cold or black pudding and grilled pork. But also raw meats such as Tartars and beef carpaccio.

Don't forget the tasty grilled red meats like beef ribs.

Finally it will be perfect with soft cheeses: Reblochon, Camembert fermier or Brie de Maux.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

