



Vignobles de la Loire

BRUNOLAFON
wine selection

Domaine de Bois Mozé, Tradition, AOP Crémant de Loire Brut White

AOC Crémant 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

Its harmony, its style and the finesse of its bubbles make it a masterful crémant, worthy of great events. It is not by chance that the Bettane & Desseauve guide ranked it in 2012.

LOCATION

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

TERROIR

Sandy-clay with sandstone on the surface, on a magnificent hillside overlooking the winery.

IN THE VINEYARD

Selection by sorting of healthy grapes, harvesting in crates.

WINEMAKING

Delicate pressing in a pneumatic press and selection of the juice before settling. First alcoholic fermentation in stainless steel tanks with temperature control between 16° and 17°, then filtration of the wine. The wine is drawn off and matured in bottles with a minimum stay of 12 months on laths to obtain the months to obtain the aromatic complexity and the finesse of the bubbles.

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

12°C / 54°F

TASTING

On the nose, the attack is lively and fresh: aromas of lime blossom, apricots, lemongrass, vine peaches; we then perceive nuances of pastries brought by the stay on laths. The attack in mouth remains round, finely tactile, with delicate bubbles; a reasonable acidity gives to the whole a beautiful harmony.

FOOD PAIRINGS

Grilled or smoked fish
White fruit desserts
Meringue pastries



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.

