



# Loire, Domaine de Bois Mozé, Les Chenins d'Or (Orange wine), Vin de France, 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**

New color in the range: an orange wine! An ancestral Georgian method for a most surprising Chenin.

#### **TERROIR**

Clay-limestone on a hillside

#### IN THE VINEYARD

Pure grapes are brought to the cellar quickly to avoid oxidation or bacterial contamination. oxidation or bacterial contamination, followed by filling of several filling of several tanks in the absence of oxygen, in order to proceed different extraction times and techniques.

## WINEMAKING

Alcoholic fermentation begins, after yeasting, then the winemakers then the winemakers proceed to extract the cap from the different following repeated tastings. Malolactic fermentations have started in the vats and are complete.

## **AGEING**

The wine is aged in barrels for several months, to enhance aromatic complexity and refine tannins until bottling.

## 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 intense color with orange hints, surprising nose, notes of dried flowers, herbal tea, milky notes as well. Dense and rich mouth, with a surprising tannic content for a dry white wine.

## **FOOD PAIRINGS**

Les Chenins d'Or will be a great sensory discovery and will surprise more than one. It can be enjoyed alone or with grilled or steamed white meats, accompanied by creamy sauce white pudding or certain dry goat cheeses or old Comté cheeses.





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