



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine de Bois Mozé, Clair de Terre, AOC Anjou, Blanc

AOC Anjou, 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

Newcomer in the range of sulphite-free, it will surprise you and accompany every moment of your meal.

TERROIR

Clay-limestone on a magnificent hillside overlooking the Coutures winery.

IN THE VINEYARD

Hand-picked, with rigorous control of health, to harvest harvest on 30.09 of healthy yellow and green grapes, thanks to a systematic systematic grape tasting.

WINEMAKING

Alcoholic fermentation took place in vats, after yeasting and rigorous rigorous temperature control between 16 and 17°C, then the winemakers waited for malolactic fermentation to begin.

AGEING

Aged 80% in vats and 20% in barrels, with lees stirred up over several months the lees for several months, to enhance the aromatic complexity aromatic complexity, until bottling in late spring. This in the absence of sulfiting.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C / 61°F

TASTING

Gold color, nose between white fruits (peach) and yellow fruits (apricots), herbal tea notes, and caramel from the ageing in barrel. Round and smooth mouth.

FOOD PAIRINGS

Clair de Terre will become very attractive with some cooked shellfish such as pan-fried scallops, steamed fish, fish sauerkraut, white meats with cream sauce, white pudding or some dry goat's cheese or old Comté cheeses. dry goat cheeses or aged Comté cheeses.



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.

