



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine de Bois Mozé, Jean Joseph, AOP Anjou, Rouge

AOP 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

Subtle and delicate, Les Terres Rouges is the wine for all situations.

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 winery.

IN THE VINEYARD

The estate has thus chosen to plant the five grape varieties as follows: Chenin, Grolleau and Pinot Noir on the upper slopes (slightly more sandy clay) and Cabernet Franc and Cabernet Sauvignon on the lower slopes (where they will draw all their strength for our ageing wines). Conscientious work on the vines: appropriate pruning, grassing of the between rows.

WINEMAKING

Argilo-Attentive to advanced phenolic ripeness, grapes are tasted every 3 days. Total destemming of the grapes and adaptation of maceration conditions to the year (temperature control between 23 and 26°C, extraction time from 21 to 23 days) on a magnificent hillside overlooking the winery.

AGEING

This Anjou Villages is a proportional blend of barrel-aged and tank-aged wines.

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

AGEING POTENTIAL

5 to 10 years



Bruno Lafon Selection

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



TASTING

From the very first nose, the wine is very warm, totally bewitching and particularly suave. It delivers aromas of black fruit pastes (blackcurrant, blackberry, blueberry), very caramelized, then the gentle notes of barrel ageing bring woody, vanilla touches. A floral hint of violet enhances the aromatic complexity and adds a touch of freshness... very feminine.

FOOD PAIRINGS

It goes wonderfully well with cold or pan-fried black pudding, grilled pork and flavorful grilled red meats. But also pot au feu, calf's head, tartar or beef carpaccio.

