



Domaine de Bois Mozé, Terre de Haut, AOP Anjou, White

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

To try it is to adopt it! Such could be the motto of this Anjou blanc. For lovers of chenin and dry whites, look no further!

LOCATION

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

TERROIR

50% sandy-clay and 50% schistose sandstone.

WINEMAKING

Hand-harvested with rigorous sanitary control.

Skin maceration followed by gentle pressing. Careful settling. Alcoholic fermentation in vats, with rigorous temperature control between 16 and 17° c

AGEING

Matured in vats for several months with over several months.

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

AGEING POTENTIAL

5 to 10 years

TASTING

The nose combines heady flowers (lime, honeysuckle, lemongrass...) with white fruits (dominated by William pear), before ending on a touch of citrus. The mouth is round and supple at the same time; we find all the rich aromatic complexity dominated by white fruits then exotic (mango), before finding the citrus fruits which reinforce the acidity.

FOOD PAIRINGS

shellfish, scallops, raw fish marinated in yellow lemon.





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

