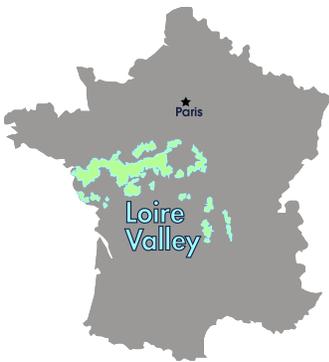
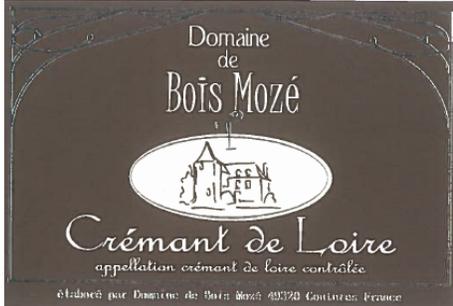


DOMAINE DE BOIS MOZÉ

Crémant de Loire Blanc Tradition



REGION/ ORIGIN	Anjou/Saumur Crémant de Loire AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	NV	WINERY ESTABLISHED	1930
VARIETALS	100% Chenin Blanc	VINEYARD(S)	Estate fruit
ALCOHOL	12%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Schist and sandy clay
AGING	4 months 46 months	ELEVATION	70 meters
AGING VESSEL	In concrete In bottle on lees	FARMING METHODS	Organic certified
FILTER/FINING	Clay No fining	TOTAL PRODUCTION	10,000 bottles
TOTAL SULFUR/ RS	97 mg/l 6 g/l	HARVEST TIME	Morning time in early October

***‘Nature and living things are at the very heart of our Agroforestry work:
bringing together the trees, the animals, and our crops’***

Domaine de Bois Mozé sits on a gorgeous old piece of property in between the Loire Valley cities of Anjou and Saumur. With a castle from the year 1400 as their landmark, this wine estate began in 1930, but took on new ownership in 1996, when the shift in farming and quality production really began. With 38 hectares of vines (primarily around the castle), the winery boasts incredible terroir, with unique schist soils, clay and limestone blends (unique for Anjou), and spots with stones and sand. Since 2017 the estate has been certified in their organic practices that go back much further, and have also committed extensively to agroforestry and bringing new found balance and harmony to the land that has been ‘effected’ by the estate’s presence for centuries; working in different ways like sheep grazing and bringing in bat communities to let nature recreate its ecosystem as much as possible. The range of wines is paired and dedicated to what their land grows best: Chenin Blanc, Cabernet Franc, Grolleau, and Pinot Noir, and Cabernet Sauvignon.

The clay and limestone soils are very unique in this area of Anjou, leaning more towards Saumur where the limestone that then runs all the way through Paris to the east, begins

The ‘Tradition’ Crémant Blanc de Noir is a wonderful expression of the estate’s 30-year-old Chenin Blanc vines in sparkling form, showcasing the unique schist soils of the estate. After a hand harvest, the grapes went directly to the press, and then began the first fermentation in stainless steel with the estate’s own pied de cuve. This lasted about a month, as the temperatures were paid careful attention to, keeping them low so that the retention of aromatics and varietal character were at their fullest, as well as watching the oxidation closely to keep the grape at its best. The wine was then aged for 4 months in concrete vat until it was bottled in February of 2018, and aged slowly on its lees until it was disgorged on December 15th, 2021, when it saw a dosage of 7.5g/l of grape juice, not sugar. The result of this traditional method sparkling is gorgeous on the nose and the palate, showcasing quince, apple, brioche, and honey, and loaded with crisp acidity and intriguing minerality. Fresh and long in the mouth, this is a wonderfully gastronomic Crémant, meant to be shared with friends around the table.