



DOMAINE DE BOIS MOZÉ

Lulu

REGION/ ORIGIN	Anjou/Saumur Vin de France	WINEMAKER	Mathilde Giraudet
VINTAGE	2020	WINERY ESTABLISHED	1930
VARIETALS	100% Grolleau Noir	VINEYARD(S)	Estate fruit
ALCOHOL	11.9%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Concrete vats Pied de cuve	SOIL TYPE	Limestone & clay
AGING	3 months	ELEVATION	80 meters
AGING VESSEL	Stainless steel	FARMING METHODS	Organic (conversion) Terre Vitis
FILTER/FINING	Clay No fining	TOTAL PRODUCTION	1,500 bottles
TOTAL SULFUR/ RS	18 mg/l .01 g/l	HARVEST TIME	Morning time in mid September

*'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 2020 Domaine de Bois Mozé 'Lulu' is a unique and tiny production wine for the estate, taking advantage of a small parcel of fruit, for the creation of a 100% Grolleau Noir. This grape that once thrived in Loire, now only represents a little over 2,000 hectares of land in the entire region, and hopefully it makes its rightfully owed comeback. The grapes were hand-harvested and destemmed and then went through alcoholic and malolactic fermentation in a concrete vat, with a gentle pressing after about 10 days. The wine settled at cold temperatures and rested for 3 months in stainless steel before it was bottled with a light filtration. This wine never saw any additions of sulfites, and is a raw and beautiful representation of this dark red-berried grape. The aromatics of the finished wine are mesmerizing, full of black fruits, sour cherry, bittering spices, and fresh herbs. In the mouth, the acidity is vibrant, accompanying the fresh fruit character and exciting spice, and giving texture where the tannins and alcohol do not. A compelling wine that is enjoyable all on its own, or will match wonderfully with seafood dishes and sausages from the grill.