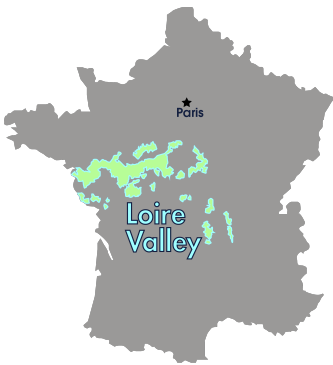


DOMAINE DE BOIS MOZÉ

'Désirée Anne' Crémant de Loire Rose



REGION/ ORIGIN	Anjou/Saumur Crémant de Loire AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	NV	WINERY ESTABLISHED	1930
VARIETALS	90% Cabernet Franc 10% Grolleau Noir	VINEYARD(S)	Estate fruit
ALCOHOL	12.5%	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	6,000 bottles
TOTAL SULFUR/ RS	74 mg/l 7 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, 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 'Désirée Anne' Crémant Rosé is a show stopping Crémant that comes from a beautiful 30-year-old vineyard, and is predominately Cabernet Franc (90%) and Grolleau Noir (10%). After the hand-harvesting, the grapes came to the cellar and went directly to press, resulting in a pale rosé color that only kissed the skins for a few moments before moving onto stainless steel for a month long co-fermentation. During this time, a careful eye is used to ensure that the activity of yeasts are working vigorously while the low temps help to create phenomenal aromatics, and great varietal character. 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 15<sup>th</sup>, 2021, when it saw a dosage of 7.5g/l of grape juice, not sugar. The resulting bubbles are stunning in the nose, with a beautiful red berry fruit that has been doused in confectionary sugar, giving a lovely marshmallow quality that also seems to find itself in the texture of the mouth. The spicy fruit on the palate has wonderful freshness and acidity, and continues through to a very long finish and is well suited for many cuisines.