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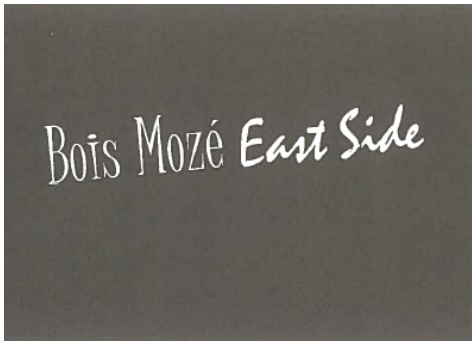
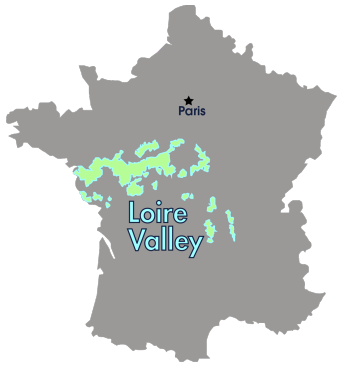


DOMAINE DE BOIS MOZÉ
East Side Pinot Noir



REGION/ ORIGIN	Anjou/Saumur Vin de France	WINEMAKER	Mathilde Giraudet
VINTAGE	2022	WINERY ESTABLISHED	1930
VARIETALS	100% Pinot Noir	VINEYARD(S)	Estate fruit
ALCOHOL	13.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Limestone & clay
AGING	6 months	ELEVATION	80 meters
AGING VESSEL	Stainless steel	FARMING METHODS	Organic (conversion) Terre Vitis
FILTER/FINING	Clay No fining	TOTAL PRODUCTION	4,500 bottles
TOTAL SULFUR/ RS	24 mg/l .26 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 *2022 East Side Pinot Noir* comes from the estate's lovely plot of 15-year-old fruit, that sits on rich clay and limestone soils. When the harvest begins, the grapes are carefully picked and brought to the cellar for destemming, and fermentation in stainless steel with its own pied de cuve that was accomplished only a week or so prior. After a couple of weeks, the fruit saw a gentle pressing and then went back to tank for a 6-month rest, never seeing any sulfite additions until a tiny dose at bottling. The result is explosive with aromas, and Pinot Noir character screams from the glass, full of violets, perfectly ripe strawberries, sweet tobacco, and fresh cedar. The palate is soft yet forceful, showing gorgeous fruit and expressive earth, and is not shy of acidity and tannin to keep the mouthfeel long and full of life and vigor. A wonderful wine for the table, or for enjoying outdoors with friends and a grill roaring with vegetables and meats.