



DOMAINE DE BOIS MOZÉ Le Champ Noir

REGION/ ORIGIN	Anjou/Saumur Anjou Villages AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	2014	WINERY ESTABLISHED	1930
VARIETALS	100% Cabernet Franc	VINEYARD(S)	Estate fruit
ALCOHOL	13.5%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Concrete vats Pied de cuve	SOIL TYPE	Limestone & clay
AGING	20 months	ELEVATION	70 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic (conversion) Terre Vitis
FILTER/FINING	Clay No fining	TOTAL PRODUCTION	12,000 bottles
TOTAL SULFUR/ RS	72 mg/l .01 g/l	HARVEST TIME	Morning time in mid 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 2014 'Le Champ Noir' Cabernet Franc is the Villages bottling of the estate's Anjou grapes. A phenomenal vintage that now has lovely bottle age on it; this is a true delight from the winery. The 30-year-old vines were hand-harvested, destemmed, and began fermentation in concrete vats with the estate's pied de cuve. The grapes were softly pressed and put back in the concrete where it aged for 20 months before bottling, in June of 2016. After aging in the cellar for another 6 years, this special release is drinking beautifully now, even though it could still age for more years to come. On the nose there are sweet raspberries, hints of mint, and a perfect amount of green vegetable pyroxenes. On the attack, the dark brambly fruit rushes in, but is backed quickly by minerality, soft earth, and violets. A very elegant and complex Cabernet Franc, it showcases the Anjou terroir and its depth, but with a bit of the limestone freshness of Saumur.