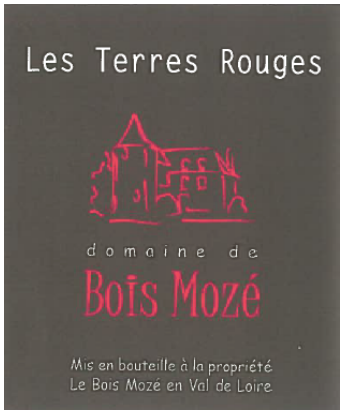

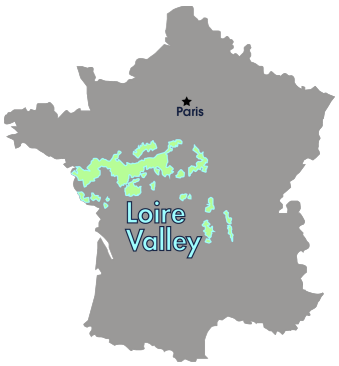

DOMAINE DE BOIS MOZÉ
Les Terres Rouges

REGION/ ORIGIN	Anjou/Saumur Anjou Rouge AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	2023	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	6 months	ELEVATION	70 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	Clay No fining	TOTAL PRODUCTION	13,000 bottles
TOTAL SULFUR/ RS	22 mg/l .9 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 *2023 Les Terres Rouges Cabernet Franc* is the estate's classic example of their unique terroir in the Loire, and how it is perfectly suited for this incredible variety. The 30-year-old vines are hand harvested and then the fruit is brought to the cellar and destemmed before they begin fermentation in concrete vats. After about 3 weeks when both fermentations (alc & malo) are complete, the wine is racked and placed back into concrete for 6 months before it is lightly filtered and bottled, ready for its evolution in bottle before it is released to the market. The final wine is lovely on the nose, full of spice and brambly dark berries, violets, and roasted peppers. The mouth feel has a nice balance to it, full of fresh fruit with a light lift, but with a grip and texture that keeps the wine serious. With flavors that echo the aromatics, this red opens well with some air, and has a delicious finish that lasts for a long time in the mouth.