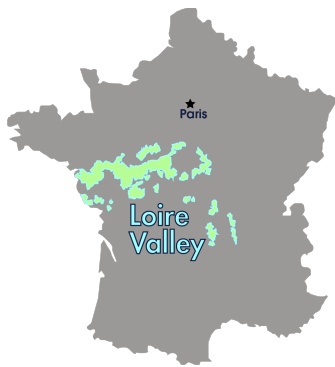
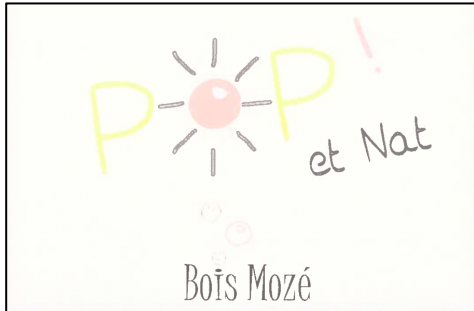


DOMAINE DE BOIS MOZÉ

'POP et Nat' Pet-Nat Rose



REGION/ ORIGIN	Anjou/Saumur Crémant de Loire AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	NV	WINERY ESTABLISHED	1930
VARIETALS	50% Pinot Noir 25% Grolleau Noir 25% Grolleau Gris	VINEYARD(S)	Estate fruit
ALCOHOL	11.6%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Limestone clay
AGING	Bottle conditioned	ELEVATION	70 meters
AGING VESSEL	In bottle Non-disgorged	FARMING METHODS	Organic certified
FILTER/FINING	None	TOTAL PRODUCTION	2000 bottles
TOTAL SULFUR/ RS	14 mg/l .3 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 'Pop et Nat' Pet-Nat is a lively blend of Pinot Noir, Grolleau Noir, and Grolleau Gris, grown in the limestone and clay soils that sit right behind the old castle. These 30-year-old vines produce grapes that ferment naturally with its own pied de cuve, in stainless steel tanks. When the residual sugar hits 15g/l, the wine is cooled to slow the ferment and bottled to finish the process under the pressure of the bottle, resulting in a naturally sparkling wine that is completely dry, yet full of superb fruit. No sulfites are added, and the wine isn't disgorged but remains quite stable upon opening. This fun, vibrant sparkler is filled with fresh red berries, subtle floral notes, and a touch of earthy minerality on the nose. On the palate, it's all about the bright, lively fizz, with fruit-forward flavors and a crisp, clean finish. 'Pop et Nat' is perfect for those who love the spontaneous, unfiltered charm of natural wines, offering an effervescent and enjoyable sip every time.