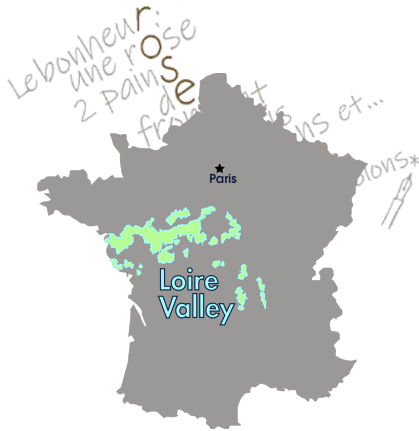


DOMAINE DE BOIS MOZÉ

Rosé Emoi



REGION/ ORIGIN	Anjou/Saumur Rosé de Loire AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	2022	WINERY ESTABLISHED	1930
VARIETALS	60% Pinot Noir 40% Cabernet Franc	VINEYARD(S)	Estate fruit
ALCOHOL	13.6%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Limestone & clay
AGING	3 months	ELEVATION	70 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	Clay No fining	TOTAL PRODUCTION	4,000 bottles
TOTAL SULFUR/ RS	57 mg/l .19 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 Rosé Emoi comes from the gorgeous vineyards that surround the castle and winery, 30-year-old hand-harvested Pinot Noir (60%) and Cabernet Franc (40%). The grapes came to the cellar and were softly pressed, and began separate fermentations in stainless steel, where the fermented wine also rested for 3 months before blending and bottling. Bringing in the Pinot Noir for its fresh and bright fruit, clean acidity, and light mouth feel, it accompanies the darker and spicy hues of Cabernet Franc. After the wine is bottled and released to the market in the spring, the result is a lovely, low alcohol light pink rosé. Aromatics of raspberry, red currants, spice, and saline, lead to a delightful palate that is very fresh and drinkable, with red fruits, minerality, ample acidity, and a juicy finish that begs for food, friends, and conversation.