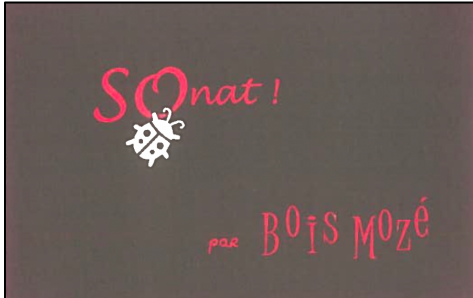


DOMAINE DE BOIS MOZÉ

'SO Nat'



REGION/ ORIGIN	Anjou/Saumur Crémant de Loire AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	2021	WINERY ESTABLISHED	1930
VARIETALS	100% Cabernet Franc	VINEYARD(S)	Estate fruit
ALCOHOL	13.2%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Pied de cuve	SOIL TYPE	Limestone clay
AGING	5 months	ELEVATION	70 meters
AGING VESSEL	No wood	FARMING METHODS	Organic certified
FILTER/FINING	None	TOTAL PRODUCTION	4500 bottles
TOTAL SULFUR/ RS	8 mg/l .31 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 2021 'SO Nat' Cabernet Franc showcases the estate's dedication to natural winemaking, offering a vibrant expression of their terroir without the addition of sulfites. Hand-harvested grapes from meticulously tended vines undergo a 15-day maceration with skins, allowing for an intense extraction of flavor and complexity. Fermentation takes place in stainless steel tanks, preserving the wine's fresh and lively character. Bottled unfiltered in early spring, this fresh red reveals a bouquet brimming with fresh berries and peppery spice, taking on a lighter and more refreshing profile compared to its traditional counterparts. On the palate, the wine is bright and lifted, with a delicate balance of fruit and spice that dances across the taste buds. Its clean finish is both invigorating and satisfying, full of great acidity and making it a perfect choice for anything that comes off the grill.