



DOMAINE DE BOIS MOZÉ Terre de Haut

REGION/ ORIGIN	Anjou/Saumur Anjou Blanc AOP	WINEMAKER	Mathilde Giraudet
VINTAGE	2020	WINERY ESTABLISHED	1930
VARIETALS	100% Chenin Blanc	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Concrete vats Pied de cuve	SOIL TYPE	Schist & sandy clay
AGING	6 - 8 months	ELEVATION	70 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	Clay No fining	TOTAL PRODUCTION	10,000 bottles
TOTAL SULFUR/ RS	70 mg/l 1.6 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 2020 Terres Haut Anjou Blanc comes from the estate's 30-year-old Chenin Blanc vines where the soil is full of schist and sandy clay. The grapes are hand-harvested and then destemmed at the cellar, and then head to a soft pressing before entering concrete for fermentation with the 'house' pied de cuve. Paying close attention to the temperature is very important to the winery at this point, to ensure healthy activity as well as locking in wonderful aromatics and varietal character. After natural malolactic fermentation, the wine is racked and then remains in concrete for another 6 to 8 months before a light filtration and bottling. A 3-month rest is required to let the wine meld and relax a bit before release, and then once ready to open, the wine truly sings of the grape and the terroir. The nose is full of honeyed apples, pears, quince, wet stones, and wool, leading to an incredible fuller bodied mouth feel, with acidity-led vibrancy, crisp tree fruit, and extraordinary length. Gastronomic as well as gulpable, this Chenin is a lovely representation of Anjou.