



BLANC SECRET

CREMANT DE LOIRE



GRAPE VARIETY

Chenin 100%

TERROIR

Sandy-clay on a hillside above our cellar.

WINEMAKING

Cuvée made using the ancestral method.

Harvested 100% by hand

The first fermentation takes place in barrels for 15 days. Fermentation is continuously kept cold so that the sugar is preserved for the second fermentation.

The wine is aged in barrels for 6 months before bottling. Ageing on laths lasts a minimum of 4 years.

TASTING

Served between 5°C and 6°C

FOOD AND WINE PAIRINGS

Blanc Secret is best enjoyed as an aperitif, but also goes perfectly with shellfish and white meats.



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