



LE CHAMP NOIR

ANJOU VILLAGES

2019



GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-Clay on a hillside above our cellar.

WINEMAKING

Waiting for a phenolic maturity, tasting of grape berries every 3 days.

Total destemming of grapes and 23 day maceration.

At the end of malolectic fermentation, aeration and repeated racking are carried out in order to make the most of all the assets.

Blending of the different vats in spring, followed by filtration and bottling.

TASTING

Served between 15°C and 17°C (59°F and 63°F) with an aeration of one hour before tasting.

FOOD AND WINE PAIRINGS

Champ Noir 2019 will accompany cooked meat such as pot-au-feu, black puddings, pork grills. And also raw meat such as tartare and carpaccio beef.

It will be perfect with soft cheese.



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