



CLAIR DE TERRE

NO SULPHITS ADDED

GRAPE VARIETY

100% Chenin

TERROIR

Limestone-clay on a hillside above our cellar.

WINE MAKING

Annual harvest with rigorous control of the sanitary state, allowing the yellow and green grapes to be picked on September 30th, guided by regular tastings of the dried berries.

The very pure grapes are quickly transported to the cellar to prevent oxidation or bacterial contamination. They undergo long, gentle pressing followed by careful settling at controlled temperatures between 12 and 15°C, in the absence of oxygen.

Alcoholic fermentation takes place entirely in amphorae, after precise yeasting and strict temperature monitoring between 16 and 17°C. The winemakers then patiently await the natural onset of malolactic fermentation, which also occurs in amphorae.

The wine is aged in amphorae on its fine lees for several months, with regular lees stirring to enhance aromatic complexity and texture, until bottling at the end of spring. Bottling is carried out with great care and without sulphiting.

TASTING

To be served between 10 and 12°C.

FOOD AND WINE PAIRING

Clair de Terre can be excellent with cooked shellfish such as pan-fried scallops, steamed fish, fish sauerkraut, white meats with cream sauce, white pudding or even certain dry goat cheeses or mature comtés.



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