



CLOS DE LORETTE

ANJOU BLANC



CÉPAGES

100 % Chenin

TERROIR

Weathered schist-sandstone soils.

VINIFICATION

Hand-harvested grapes with excellent ripeness, subjected to rigorous sanitary control.

Pressing is gentle and slow.

The juice then undergoes an extended stay on fine lees for 5 to 6 days at low temperature.

Barreling into 400L casks takes place 24 hours after the start of fermentation.

The wine is aged for 18 months in barrels, followed by 4 months in tank.

DÉGUSTATION

Ideal serving temperature between 8–10°C.

ACCORDS METS ET VINS

Clos de Lorette is particularly enjoyable as an aperitif.

It pairs beautifully with grilled prawns, seared tuna with citrus, or chicken legs with teriyaki sauce, as well as with mature hard cheeses.



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