



EAST SIDE

IGP

GRAPE VARIETY

Pinot Noir 100%

TERROIR

Limestone-clay on a hillside above our cellar

WINEMAKING

Sensitive manual harvest.

12/14 day maceration with regular punching.

Devatting on the rack then separation of free run juice and press juice.

Bottled at the beginning of spring for the fruit conservation.

TASTING

Served between 13°C and 15°C (55°F and 59°F)

FOOD AND WINE PAIRINGS

East Side is an atypical wine to drink during the summertime.

A round and light wine that you can enjoy with charcuterie, grilled meats and barbecue.



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