



# BLANC BRUT TRADITION

CREMANT DE LOIRE  
BRUT



## GRAPE VARIETY

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Chenin 100%

## TERROIR

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Sandy-Clay on a hillside above our cellar.

## WINEMAKING

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Sorting sound grapes, harvest with boxes.

Soft pressing with pneumatic wine-press. First alcoholic fermentation in stainless steel tank, control of the temperatures then filtration of wine.

Bottling and fermentation after the horizontal storage of the bottles during 12 months.

## TASTING

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Served between 5°C and 6°C (41°F and 43°F)

## FOOD AND WINE PAIRINGS

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You will enjoy it as an aperitif.

Blanc Brut Tradition will accompany smoked and grilled fish but also desserts such as ice cream and pastries.



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