



# BLANC SECRET

CREMANT DE LOIRE



## 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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Manual harvest and ancestral method.  
Soft pressing with pneumatic wine-press.

A first alcoholic fermentation takes place in barrels. The fermentation is stopped by cold and the sugars are kept for the second fermentation.

The wine matures in barrels for 6 months before bottling and second fermentation. The bottles are layed horizontally for 24 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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Blanc Secret will be enjoyed with shellfish and white meat.



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