



# LES CHENINS D'OR

MACERATED WHITE WINE  
NO SULFITES ADDED  
(ORANGE WINE)

## GRAPE VARIETY

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100% Chenin

## TERROIR

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Limestone-clay on a hillside above our cellar.

## WINE MAKING

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The manual harvest is carried out after a rigorous control of the sanitary state, in order to harvest perfectly ripe grapes in September.

The grapes are quickly brought to the cellar to avoid oxidation or contamination by bacteria and are placed in vats in the absence of oxygen, in order to carry out different extraction techniques.

The alcoholic fermentation starts with our selected natural yeasts. We adapt the number of times we punch the cap according to the tastings and the aromatic extraction sought. The malolactic fermentations start in the vats and are done entirely.

The aging is done in barrels over several months, to enhance the aromatic complexity, refine the tannins until bottling during summer. This cuvée is vinified without added sulphites, from harvesting to bottling.

## TASTING

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To be served between 12 and 14°C.

## FOOD AND WINE PAIRING

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Les Chenins d'Or will be a great sensory discovery. It can be tasted on its own or accompanied by grilled or steamed white meats with cream sauce. It can also accompany white pudding or certain dry goat cheeses or mature Comté.



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