



# CLAIR DE TERRE

NO SULPHITS ADDED

## GRAPE VARIETY

---

100% Chenin

## TERROIR

---

Limestone-clay on a hillside above our cellar.

## WINE MAKING

---

Manual harvest with a rigorous control of the sanitary state to harvest the yellow and green colored grapes on September 30th, after a regular tasting of the dry grapes.

The grapes are quickly brought to the cellar to avoid oxidation or contamination by bacteria. The next step is long pressing, then careful settling at temperatures controlled from 12 to 15°C, in the absence of oxygen.

The alcoholic fermentation takes place in vats, after yeasting and rigorous monitoring of temperatures between 16 and 17°C. We then wait for the the malolactic fermentation to naturally start.

80% of the wine ages in vats and 20% in barrels.

Resuspension of the lees over several months to enhance the aromatic complexity, until bottling at the end of spring. It is done with precaution as no sulphiting is done.

## TASTING

---

To be served between 10 and 12°C.

## FOOD AND WINE PAIRING

---

Clair de Terre can be excellent with cooked shellfish such as pan-fried scallops, steamed fish, fish sauerkraut, white meats with cream sauce, white pudding or even certain dry goat cheeses or mature comtés.



SCEA DOMAINE DE BOIS MOZÉ  
LE BOIS MOZÉ - COUTURES - 49320 BRISSAC LOIRE AUBANCE  
+ 33 (0) 2 41 57 91 28 - ACCUEIL@BOIS-MOZE.FR

