



JEAN JOSEPH

ANJOU VILLAGES



GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-Clay on a hillside above our cellar.

WINEMAKING

Before harvesting, we wait until we get a phenolic maturity. The grapes are tasted every 3 days.

Total destemming of grapes and a 23 days maceration.

At the end of the malolectic fermentation, aeration and repeated racking are carried out in order to make the most of all its assets. (aromatic complexity, colour)

This "Anjou Villages" is made from a proportional blend of wine aged in barrels and in concrete tanks.

TASTING

Served between 15°C and 17°C (59°F and 63°F) with a one hour aeration before tasting.

FOOD AND WINE PAIRINGS

Jean Joseph will be perfect with soft cheese.



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