



LE CHAMP NOIR

ANJOU VILLAGES

2014



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.

Total destemming of grapes and a 25 days maceration.

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

Filtering and bottling in spring.

TASTING

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

FOOD AND WINE PAIRINGS

Champ Noir 2014 will accompany stewed meats such as Boeuf Bourguignon or grilled beef. You can also taste it with black pudding.

Soft cheeses also match perfectly with this wine.



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

