



LE LURON DE LA TOUR

CABERNET D'ANJOU

GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-clay and silty

WINEMAKING

Harvest at the beginning of October. We taste our grapes on a period of 2 to 3 weeks, in order to follow their maturity.

Soft and direct pressing for the extraction of the fruit flavour and to obtain a medium intensity-pink colour.

A very long must settling and 5 days on fine lees to refine the structure and finish the natural extraction of the flavour.

Yeasting with our own natural yeast.
Control of temperature during alcoholic fermentation.
Cold fortification and bottled in January.

TASTING

Served between 5°C and 6°C (41°F and 43°F).

FOOD AND WINE PAIRINGS

The Luron de la Tour can be tasted as an aperitif with melons and red berries, but also with hot roast beef, exotic, oriental or asian cooking.

You can also enjoy it with pies and fruit desserts.



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