



ROSE EMOI

ROSE DE LOIRE



GRAPE VARIETY

Pinot Noir 60 %
Cabernet Franc 40%

TERROIR

Limestone-clay on a hillside above our cellar.

WINEMAKING

Separate harvest of two grapes varieties.

Colour and flavour extraction with a pre-fermentation maceration at low temperatures.

Respectful must settling and an alcoholic fermentation with control of temperatures.

It's maturation is adapted to the spring season.

TASTING

Served at 4°C and 6°C (39°F and 43°F)

FOOD AND WINE PAIRINGS

You can enjoy Rose Emoi with mixed salads, grilled fish, pizza, grilled meat and poultry.



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

