



ROSÉE CAPTIVE

CREMANT DE LOIRE
ROSE

GRAPE VARIETY

Pinot Noir 100%

TERROIR

Limestone-Clay on a hillside above our cellar.

WINEMAKING

This grape variety is picked in boxes at its optimum maturity. Ancestral method of wine making.

Soft pressing with pneumatic wine-press and juice selection before setting.

The first alcoholic fermentation is done in barrels.

The fermentation is kept cold and the sugars are kept for the second fermentation.

The maturation in barrels lasts for 6 months before the bottling and the fermentation. The bottles are laid horizontally for 24 months.

TASTING

Served between 5°C - 6°C (41°F-43°F)

FOOD AND WINE PAIRINGS

You will enjoy it as an aperitif or with smoked fish.

It can also accompany your desserts (soufflés, applecrumble, ice cream..)



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