



JEAN JOSEPH

ANJOU VILLAGES

2018

GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-Clay on a hillside above our cellar.

WINEMAKING

Waiting for an optimal maturity and harvest the latest week of october.

Destemming and sorting table, 26 day maceration.

At the end of the malolactic fermentation, aerations and repeated racking are carried out in order to make the most of all the assets.

Aged of 20 months in mood barrels..

TASTING

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

FOOD AND WINE PAIRINGS

Jean Joseph 2018 will accompany meats with sauce, cock, duck, boar.

It will be enjoyed with red meat and soft cheese.

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