



LES TERRES ROUGES

ANJOU ROUGE

GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-clay on a hillside above our cellar.

WINEMAKING

A suitable pruning and a cover planting of cross-rows.
Sensitive harvest.

Total destemming of the grapes and a sorting table passage.
Then 18 day maceration with a control of temperatures and separation
of free run juice and press juice at devatting.

Racking at the end of the malolactic fermentation and then gently
oxygenated.

Filtration, then bottled before summer.

TASTING

Served between 14 et 16°C (57°F and 61°F)

FOOD AND WINE PAIRINGS

Les Terres Rouges will accompany river fish with a red wine sauce.

It can match with charcuterie, rillettes, smoked ham and grilled pork
and beef carpaccios.

We also enjoy it with soft cheese (reblochon, brie, camembert).



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