



PORT BLANC

CREMANT DE LOIRE

BRUT



GRAPE VARIETY

Chenin 100%

TERROIR

Sandy-Clay on a hillside above our cellar.

WINEMAKING

Sorting with healthy grapes, harvest with boxes.

Sensitive pressing with pneumatic wine-press. First alcoholic fermentation in stainless steel controlling the temperatures then filtration of wine.

Bottling and foaming after the horizontal storage of the bottles during 12 months.

TASTING

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

FOOD AND WINE PAIRINGS

You will enjoy it as an aperitif.

Port Blanc will accompany smoked and grilled fish but also with dessert, ice cream and pastries.



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

