



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 up in boxe at optimum maturity. Elaboration according to the ancestral method.

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

The first alcoholic fermentation is in barrels.

The fermentation is kept cold and the sugar is kept also for the second fermentation.

The maturation took place in barrels during 6 months before the bottling and the foaming. The horizontal storage of the bottles lasted 36 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 will accompany also your desserts.



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