



TERRE DE HAUT

ANJOU BLANC



GRAPE VARIETY

Chenin 100%

TERROIR

50% Sandy-Clay

50% Schisty-Sandstone

WINEMAKING

Manual harvest.

Pellicular maceration then sensitive pressing.

Careful settling.

Alcoholic fermentation in a tank and strict control of temperature.

The maturation took place in a tank with also a de-suspension of the lees over several months.

TASTING

Served between 7°C and 8°C (45°F and 46°F).

FOOD AND WINE PAIRINGS

Terre de Haut will be enjoyed with shellfish and raw fish with lemon.



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

