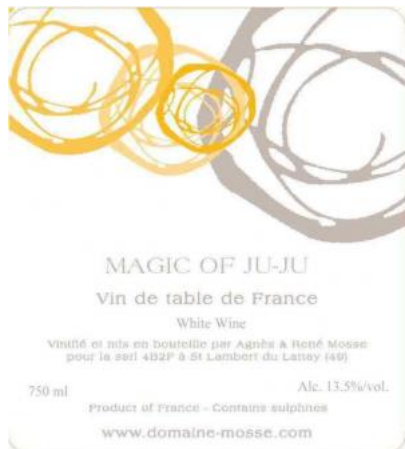


# Agnès et René Mosse

## Wines

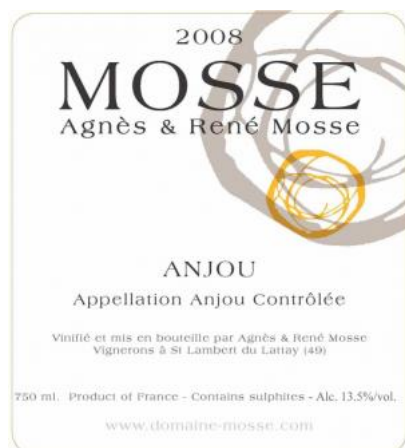


### VdT "Magic of Ju-Ju":

**Soil:** clay, gravel and shale on decomposed schist.

**Grape:** Chenin Blanc

**Vinification:** slow alcoholic and malolactic fermentation in barrel. Aged 12 months in barrel.

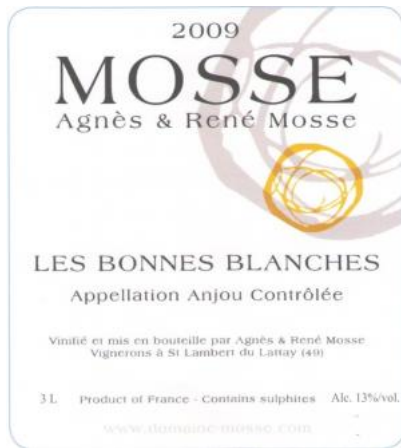


### A.O.C Anjou Blanc:

**Soil:** Clay, decomposing gravel and Schist on Schist

**Grape:** Chenin Blanc (sélection massale)

**Vinification:** Blend of young vines planted in 2000, 2001 and 2002. Slow press. Spontaneous alcoholic and malolactic fermentation in barrel. Aged in barrel 12 months



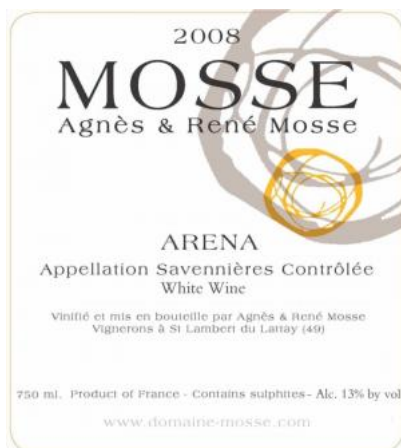
**A.O.C Anjou "Les Bonnes Blanches":**

**Soil:** Shallow decomposing schist and quartz on schist rock.

**Grape:** Chenin Blanc

**Vines:** 3 hectares of 35 year old vines.

**Vinification:** Slow alcoholic and malolactic fermentation in barrel. Aged 12 months in barrel.



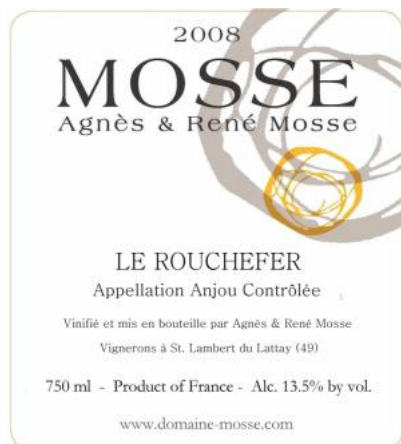
**A.O.C Savennières "Arena":**

**Soil:** aeolian sand on schist

**Grape:** Chenin Blanc

**Vines:** 45 ares parcel planted in 2002.

**Vinification:** Alcoholic fermentation and malolactic fermentation occur in barrel then aged in barrel 12 months.



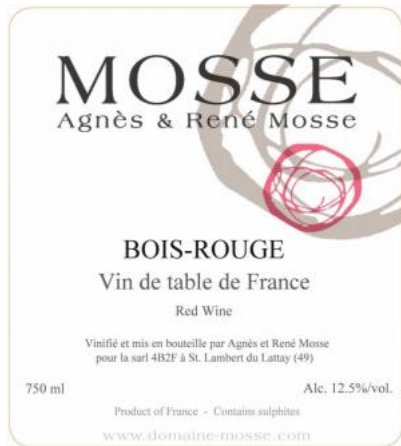
**A.O.C Anjou "Le Rouchefer":**

**Soil:** sloped parcel with clay and gravel on schist, with pebbles and quartz at bottom.

**Grape:** Chenin Blanc (sélection massale)

**Vines:** 1.66 hectares of 35 year old vines. South-West exposition.

**Vinification:** Alcoholic and malolactic fermentation in barrel. Aged in barrel for 12 months.



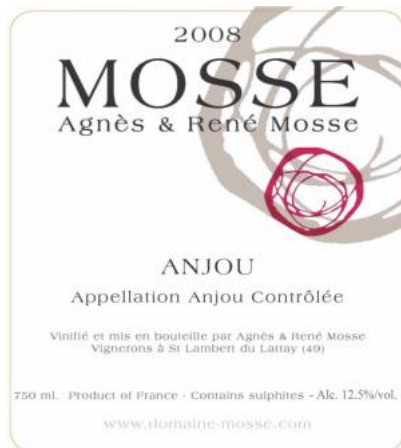
**VdT "Bois-Rouge":**

**Soil:** Schist, gravel and quartz on schist.

**Grapes:** 25% Cabernet Sauvignon, 75% Cabernet Franc

**Vines:** Young, 7 year old vines.

**Vinification:** Short 14 day fermentation. Aged 12 months on the lees after gross-lee racking for 12 months.



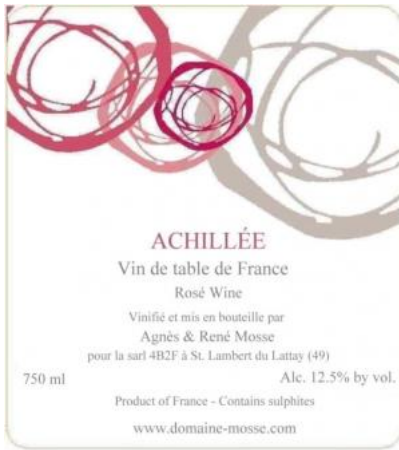
**A.O.C Anjou Rouge:**

**Soil:** Schist, gravel and quartz on schist.

**Grapes:** Cabernet Sauvignon, Cabernet Franc

**Vines:** 35-40 years old Cabernet Sauvignon vines. 40-50 year old Cabernet Franc vines.

**Vinification:** The boxes of grapes are dumped into large wooden casks. Pigeages, spontaneous maceration and fermentation for 2-3 weeks depending on evolution of the juice. Spontaneous malolactic fermentation in barrel. Aged on lees after gross- lee racking for 12 months in barrel.

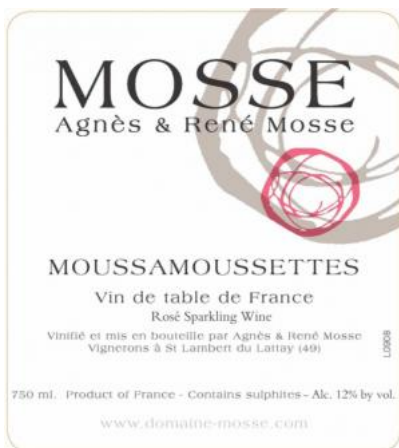


**VdT "Mama Rose" Rose:**

**Grapes:** Cabernet Franc, Cabernet Sauvignon, Grolleau Gris, Grolleau Noir, Gamay

**Vines:** 25-30 years old.

**Vinification:** Slow press without fermentation. Fermentation in vats.



**VdF Pétillant Naturel "Moussamoussettes":**

**Grapes:** Grolleau Gris and Gamay

**Vinification:** Slow press without fermentation. Fermentation in barrels and vats.