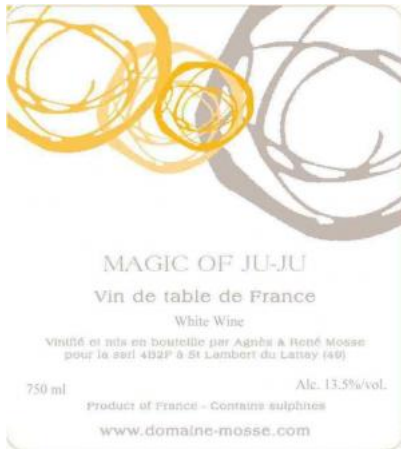


Agnès et René Mosse

Wines

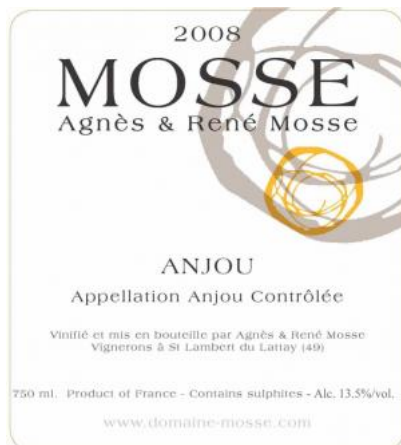


VdT "Magic of Ju-Ju":

Soil: clay, gravel and shale on decomposed schist.

Grape: Chenin Blanc

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

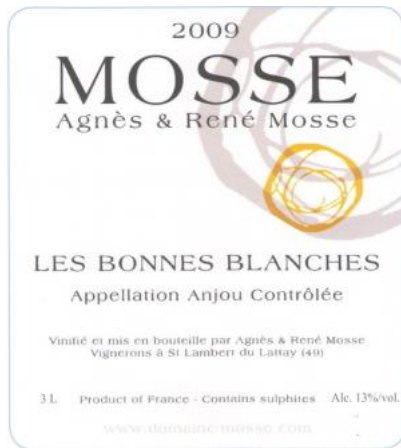


A.O.C Anjou Blanc:

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



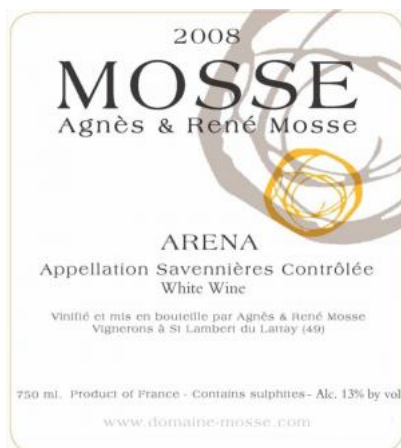
A.O.C Anjou "Les Bonnes Blanches":

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.



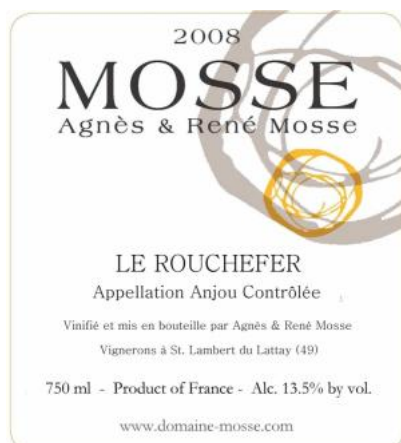
A.O.C Savennières "Arena":

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.



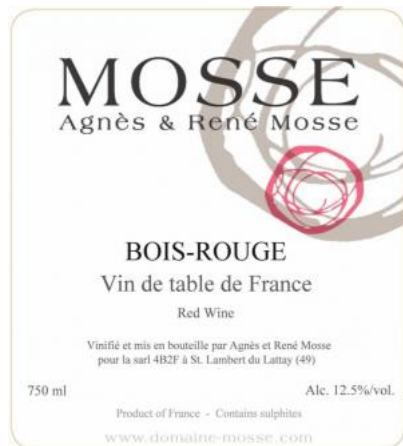
A.O.C Anjou "Le Rouchefer":

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.



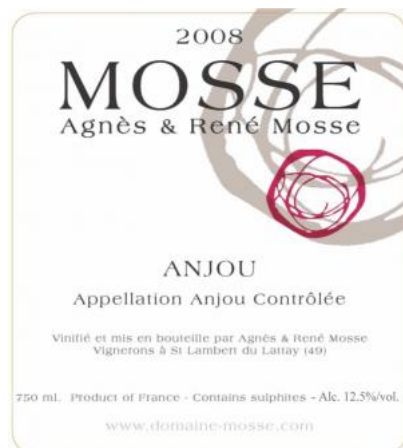
VdT "Bois-Rouge":

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.



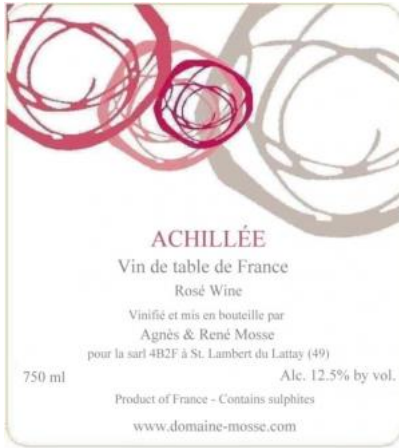
A.O.C Anjou Rouge:

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.

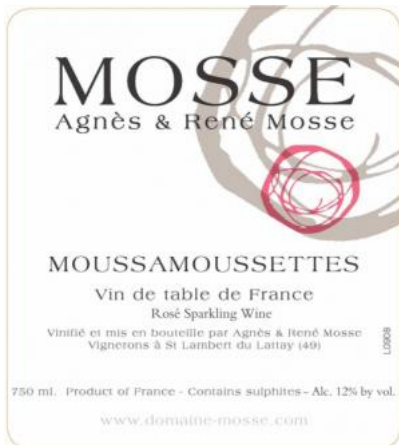


VdT "Achillée" Rose:

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 "Moussamousettes":

Grapes: Grolleau Gris and Gamay

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