



Reuilly Blanc – cuvée Parenthèse Millésime 2021

Spread over the Indre and Cher departments, the Reuilly vineyards cover 300 hectares. Planted on gently sloping hillsides, the vines thrive on calcareous marl soils, overhung by terraces of sand and gravel.

Reuilly is one of seven AOC vineyards in the Centre Loire region, and the only one to produce Pinot Gris. It also produces Pinot Noir and the emblematic Sauvignon grape

Tasting note

Golden hue. The nose develops citrus aromas and hints of white flowers. The palate is ample and generous, combining finesse and elegance, with a fine finish. Jar ageing adds a fresh, complex note, while acacia brings floral notes and great generosity

Characteristics

This Reuilly is a Sauvignon Blanc from plots cultivated according to lunar and planetary rhythms. Vinification and fermentation with natural yeasts give it great aromatic complexity, while the 50% blend, aged in acacia barrels and 50% in stoneware jars, gives it roundness and generosity. This cuvée offers a fine interlude with the classic sauvignon cuvées.



Grappes

100% Sauvignon Blanc, our vines are between 15 and 45 years old.

Terroir

The terroir is loamy, with clay and limestone present at depth.

Surface and area production

The production area covers 35 ares, or around 2,000 bottles (43 l/ha).

Vinification

Pressing is followed by 24 hours of settling. Fermentation (indigenous yeasts) takes place in stoneware jars and acacia barrels. Aging then continues for around 10 months in the same containers. Bottling in autumn 2022.



Domaine Luc Tabordet
40 Route de Reuilly
18120 QUINCY
Tel 02 48 51 31 60
luc.tabordet@gmail.com