



Reuilly Blanc 2023

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 aromas of candied citrus fruits and notes of almond. The palate is ample and generous, combining finesse and elegance, with a beautiful finish. To be enjoyed as an aperitif, with potato pancakes from Berry, with fish in sauce, white meats, it will go perfectly with Asian dishes, sweet and sour... and according to your inspiration.

Specification

This Reuilly Blanc should be drunk young and within 3 - 4 years. This wine develops a beautiful minerality which reveals floral notes. The mouth is very fruity.

Grapes

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

Soil

The soil is silty, clay and limestone are present in depth.

Area and production

The production area represents 2ha or approximately 16,000 bottles (60 hl/ha).

Winemaking

Pressing is followed by a 24-hour settling period. Fermentation (indigenous yeasts) takes place in temperature-controlled vats. We rack the wine in November. It will rest on fine lees before filtration and bottling in February 2022.



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