



Reuilly Gris – 2022

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 notes

The nose develops aromas of white peach and grapefruit. Its acidity is reminiscent of English sweets. The palate is ample and very fruity. This Reuilly will easily accompany a platter of cold meats, white meat, sweet and sour dishes... It is the perfect wine to share.

Grape varieties

100% pinot gris. Our vines are about 15 years old.

Soils

Gravelly soil, on a clay-limestone subsoil

Surface area and production

The production area represents 1.74 ha or approximately 10 000 bottles (45 hl/ha).



Vinification

Harvested in September, the pinot gris is then put in maceration for 5 hours to extract its special colour, followed by pressing. This is followed by a 24-hour settling of the must. Fermentation takes place in thermo-regulated vats. We rack the wine in November. It rests on fine lees before filtration and is bottled in March following the harvest.

Specifications

This grey Reuilly can be drunk now, but will benefit from waiting 1 to 2 years to gain in complexity. This wine is very aromatic, with great finesse and a beautiful roundness.



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