

Reuilly Rouge 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 note

With its notes of red fruit, and its slightly peppery side, our Reuilly develops a round and pleasant mouth. Lots of fruit and freshness for this Pinot Noir vintage

Grapes

100% pinot noir. Our vine are between 5 and 30 years old.

Terroir

The terroir is sandy-gravelly on clay and lacustrine limestone from Berry.

Area and production

The production area represents 2.50 ha or approximately 16,000 bottles for the 2019 vintage (50 hl/ha).



Winemaking

Hand-picked at the beginning of September, the grapes are then sorted and partly destemmed (for this vintage we kept part of the harvest whole to bring even more fruit) and then put in vat for a period of 4 weeks (1st week cold). Regular pumping over will allow the extraction of the aromas and colour. The wine is then aged in oak barrels to bring roundness and structure.

Specification

This Reuilly Rouge will be ready for drinking one to two years after the harvest.

This wine should be drunk within 3 to 5 years



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