Domaine Mabillot

Reuilly Blanc 2023



SIZE 75cl **VINTAGE** 2023

ABV 13%

GRAPE VARIETIES Sauvignon Blanc (100%)

CLOSURE Synthetic Cork

SKU CODE L9290123

EXPRESSION White, Round and Fruity

Sulphur

COUNTRY France **REGION** Loire **ALLERGENS**

SUITABLE FOR Vegans, Vegetarians

CLOSURE Synthetic Cork

3.26

TOTAL ACIDITY 3.06g/l Tartaric

RESIDUAL SUGAR 1.57q/I

L9290123 SKU









STILL WINE

FRANCE

LOIRE

TASTING NOTE

Very limpid and bright colour. Floral and fruity smell. Round Palate whit freshness.

VITICULTURE

Single guyot pruning, natural green cover between the raw, mechanical weeding under the raw, disbudding, green harversting. Environmentally friendly approach to vine management on all of our vineyards.

VINIFICATION

Mechanical harvest. Grapes are pneumatically pressed at low pressure. Juice is cold settled. Fermentation takes place in temperature controlled stainless stell tanks for 2 or 3 weeks. Wine is aged on fine lees for about 3 or 4 months.

FOOD MATCHING

Shellfish, seafood, sea and river fish, as well as with goat cheese.

