Domaine Mabillot

Reuilly Blanc 2023



WHITE STILL WINE | FRANCE | LOIRE | SUITABLE FOR VEGANS

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

Juice is extracted gently using a pneumatic press, before cold-settling and fermentation in temperature-controlled stainless steel vats for 2-3 weeks. The wine is aged on the fine (yeast) lees for about 3 or 4 months.

FOOD MATCHING

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

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Synthetic Cork
SKU CODE	L9290123
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Synthetic Cork
PH	3.26
TOTAL ACIDITY	3.06g/l Tartaric
RESIDUAL SUGAR	1.57g/l
SKU	L9290123