# **Domaine Mabillot**

# Reuilly Blanc Mont Cocu 2023



SIZE 75cl

VINTAGE 2023

ABV 12.5%

**GRAPE VARIETIES** Sauvignon Blanc (100%)

CLOSURE Natural Cork

SKU CODE L9310123

**EXPRESSION** White, Aromatic and Dry

**COUNTRY** France

REGION Loire

ALLERGENS Sulphur

CLOSURE Natural Cork

PH 3.42

TOTAL ACIDITY 3.1q/I Tartaric

RESIDUAL SUGAR 1.97g/I

sku L9310123







WHITE STILL WINE

FRANCE

LOIRE

## **TASTING NOTE**

Good expression of fruit. Nose of ripe fruit and white flowers. Full-flavoured palate with crisp acidity.

#### 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**

Fruit comes exclusively from a single vineyard called Montcocu. Juice is extracted gently using a pneumatic press, before cold-settling and fermentation in temperature-controlled stainless steel vats for 2-3 weeks. To develop palate texture and elaborate the wine's complexity, this undergoes extended ageing on the fine (yeast) lees for up to 10 months.

### FOOD MATCHING

Poultry with cream, sea and river fish with sauces, as well as with goat and cow cheese.

