Domaine Mabillot

Reuilly Blanc Mont Cocu 2025



WHITE STILL WINE | FRANCE | LOIRE

SIZE	75cl
VINTAGE	2025
ABV	14%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	L9310125
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.44
TOTAL ACIDITY	3.8g/l Tartaric
RESIDUAL SUGAR	0.25g/l
SKU	L9310125

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 harvesting. 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.