

Domaine Mabillot

Reuilly Rosé 2024



ROSÉ STILL WINE



FRANCE



LOIRE

TASTING NOTE

Bright pink-orange colour evolving in "onion skin" colour. Delicate smell characterised by white-fleshed fruits. Balanced vivacity on the palate.

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 five months.

FOOD MATCHING

White and red meat, grilled meat, desert and asian food

SIZE	75cl
VINTAGE	2024
ABV	13.5%
GRAPE VARIETIES	Pinot Gris (100%)
CLOSURE	Synthetic Cork
SKU CODE	L9300124
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.53
TOTAL ACIDITY	3.51g/l Tartaric
RESIDUAL SUGAR	2.56g/l
SKU	L9300124