

Domaine Mabilot

Reuilly Rosé 2025



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.

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

Mechanical harvest. Grapes are pneumatically pressed at low pressure. Juice is cold settled. Slow fermentation takes place in temperature controlled stainless steel tanks for 2 or 3 weeks. Wine is aged on fine lees for about 5 months. No fermentation malolactic in order to preserve freshness.

FOOD MATCHING

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

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Pinot Gris (100%)
CLOSURE	Synthetic Cork
SKU CODE	L9300125
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.53
TOTAL ACIDITY	3.77g/l Tartaric
RESIDUAL SUGAR	1.35g/l
SKU	L9300125