Domaine Mabillot

Reuilly Rouge 2023



RED STILL WINE | FRANCE | LOIRE | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Synthetic Cork
SKU CODE	L9280123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Synthetic Cork
PH	3.45
TOTAL ACIDITY	3.15g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	L9280123

TASTING NOTE

Ruby and deep purple colour. Nose dominated by aromas of red berries, fine texture with slightly tannic structure. Very fruity and finely spicy in the finish.

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

Cold maceration during for 4 days. Fermentation takes place in temperature controlled stainless steel tanks during 10 days. Light extraction with short pumping over during 10 days. Grapes are moderately pressed in pneumatic press. Malolactic fermentation takes place. The wine is aged in tanks for 8 months.

FOOD MATCHING

Red meat, grilled red meat, roast poultry, grilled fish, fish in sauce and mature cheeses.