

# Domaine Mabilot

## Reuilly Blanc 2023



SUITABLE  
FOR VEGANS

### TASTING NOTE

Very limpid and bright colour. Floral and fruity smell. Round Palate whit freshness.

### 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

Mechanical harvest. Grapes are pneumatically pressed at low pressure. Juice is cold settled. Fermentation takes place in temperature controlled stainless stell tanks for 2 or 3 weeks. Wine is aged on fine lees for about 3 or 4 months.

### FOOD MATCHING

Shellfish, seafood, sea and river fish, as well as with goat cheese.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Synthetic Cork
SKU CODE	L9290123
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Synthetic Cork
PH	3.26
TOTAL ACIDITY	3.06g/l Tartaric
RESIDUAL SUGAR	1.57g/l
SKU	L9290123