

Domaine Mabilot

Reuilly Blanc Mont Cocu 2023



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

Mechanical harvest. Grapes come from the vineyard called Montcocu. Pre-fermentation cold maceration in the press during 5 hours. Grapes are pneumatically pressed at low pressure. Juice is cold settled. Fermentation takes place in temperature controlled stainless steel tanks for 2 or 3 weeks. Wine is aged on fine lees for about 7 or 10 months.

FOOD MATCHING

Poultry with cream, sea and river fish with sauces, as well as with goat and cow cheese.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	L9310123
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.42
TOTAL ACIDITY	3.1g/l Tartaric
RESIDUAL SUGAR	1.97g/l
SKU	L9310123