

**Domaine Mabilot**

# Reuilly Blanc Mont Cocu 2024



## 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.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	L9310124
EXPRESSION	White, Aromatic and Dry
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.44
TOTAL ACIDITY	3.8g/l Tartaric
RESIDUAL SUGAR	0.25g/l
SKU	L9310124