

# Domaine Mabilot

## Reuilly Rosé 2023



### 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	2023
ABV	13.5%
GRAPE VARIETIES	Pinot Gris (100%)
CLOSURE	Synthetic Cork
SKU CODE	L9300123
EXPRESSION	White, Round and Fruity
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Synthetic Cork
PH	3.53
TOTAL ACIDITY	3.51g/l Tartaric
RESIDUAL SUGAR	2.56g/l
SKU	L9300123