

2023 Reuilly Rose, Domaine Mabillot



Country: France

Region: Loire

Grapes: Grape Pinot Gris 100

Tasting Note:

Bright pink-orange colour evolving in "onion skin" colour. Delicate smell characterised by white-fleshed fruits. Balanced vivacity on the palate.

Winemaking:

Juice is extracted gently using a pneumatic press, before cold-settling and fermentation in temperature-controlled stainless steel vats for 2-3 weeks. The wine is aged on the fine (yeast) lees for about five months.

Vineyard :

Pruned using the single guyot method and maintenance of natural green ground cover between the vine rows, with mechanical weeding under the rows. To limit yields and improve fruit concentration, debudding and green-harvesting are carried out at appropriate points in the growing cycle. An environmentally-sensitive approach to vine management is applied in all the Mabillot vineyards.

Food matching:

White and red meat, grilled meat, desert and asian food

Code L9300123	Practice No
Product STILL	Acidity 3.51 g/L
Style White, Round and Fruity	Residual Sugar 2.56 g/L
pH Level 3.53	Organic No
ABV 13.50 %	Biodynamic No
Closure Synthetic Cork	Egg / Milk No
Bottle Size 75cl	



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