

LOIRE

REUILLY: GERARD BIGONNEAU

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TASTING NOTES

Elegant and generous, it reveals complex aromas of white fruits. The palate is dense, warm and balanced.

WITH FOOD

Fish, Seafood

VINTAGE 2023

REGION Loire

APPELLATION Reuilly

GRAPES 100% Sauvignon

KEEPING Drink within 5 years of bottling. Serve at 12°C.

VINIFICATION Mechanical harvesting with a sorting of the grapes in the vineyard before the passage of the harvesting machine if necessary. Pneumatic pressing at low pressure with elimination of the last sizes. Fermentation will take place in a temperature-controlled tank between 17 and 18 °C with regular stirring. Aged on fine lees in thermo-regulated stainless steel vats.

BOTTLE 75cl

VOLUME 12.5%

