

BLANC AOC REUILLY

« *Les Fossiles* »



Terroir :

- ◆ Limestone and clay soil rich in fossils from Kimmeridgian era

Culture :

- ◆ Sauvignon grape varietal. Density of 6600 vines to the hectare
- ◆ Average age of vines : 25 years with yield of 40hl / ha
- ◆ Organic and biodynamic farming. Fully certified by Qualité France

Winemaking

- ◆ Alcoholic fermentation at temperature of 17°C on indigenous yeasts
- ◆ No malolactic fermentation; ageing on fine lees for 7 months in steel tanks

Eye :

- ◆ Pale gold

Nose :

- ◆ Intense fruit and floral aromas ; citrus , white flowers and mint notes

Mouth :

- ◆ Entry is fresh and clean without excessive acidity
- ◆ Complexity of aromas with notes of exotic fruits and citron
- ◆ High mineral retroolfaction
- ◆ Perfectly balanced

Consommation

- ◆ To be served at a temperature of 11-12°C
- ◆ To be paired with all kinds of seafood , scallops, and grilled fishes.
- ◆ Can also be enjoyed as an aperitif and with all goat cheeses.