



**JOSEPH DE MAISTRE**  
Vigneron  
A.O.C REUILLY



## AOP REUILLY ROUGE 2022

# *Les Fossiles*

### GRAPE AND SOIL

100% Pinot Noir

Limestone and clay rich in sea fossils

Plot of 4 on the "Pierres Plates" hillside

### WINEMAKING

Pre-fermentation maceration at low temperature. Alcoholic fermentation in stainless steel tanks. Malolactic fermentation and ageing during 8 months.

### TASTING

**Eye** : Purple highlight.

**Noz** : Red fruits and berries nose: raspberry, blackberry.

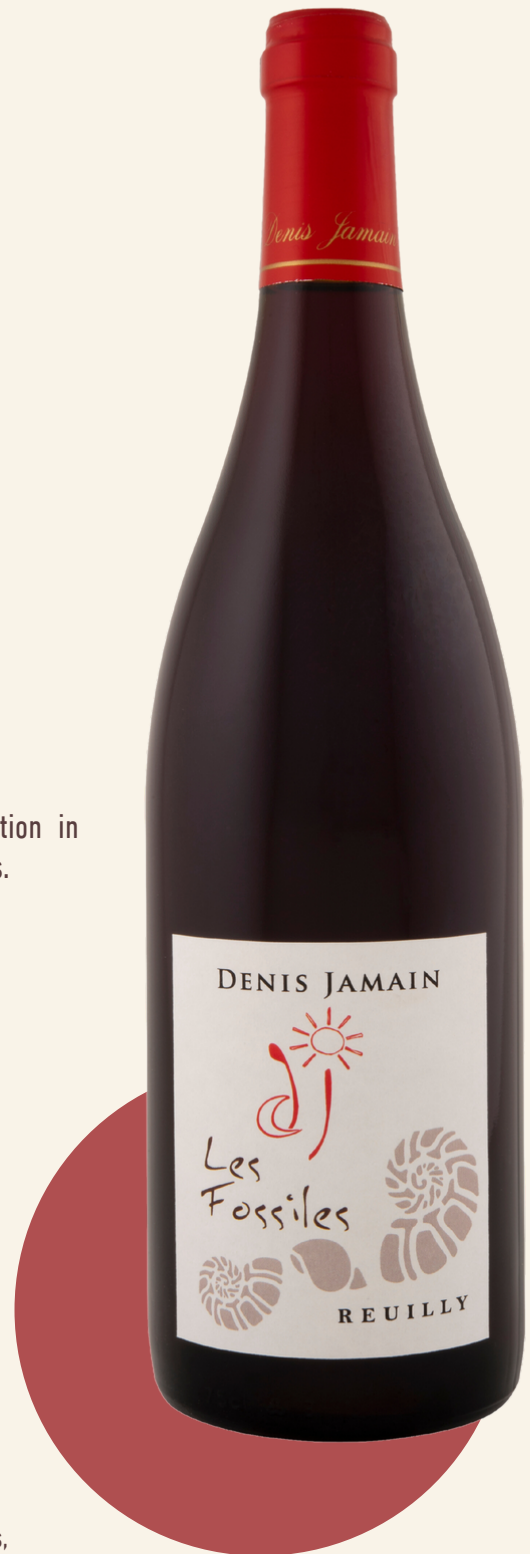
**Mouth** : Fresh with a nice acidity and fruitiness. Aromas of raspberry, blackcurrant. Delicate and silky finish.

Tasting temperature 12 à 14°C

Number of years of conservation 4 years

Alcohol 13 % Vol.

Food and wine pairing Enjoy it with charcuterie, grilled meats, white meats, soft cheeses or chocolate-based desserts.



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**ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE CONSUME WITH MODERATION.**