



JOSEPH DE MAISTRE
Vigneron
A.O.C REUILLY



AOP REUILLY BLANC 2022

Les Fossiles

GRAPE AND SOIL

100% Sauvignon

Limestone and clay, Kimmeridgian era

Plot of 3 hectares on the hillside of les Pierres Plates

WINEMAKING

Pellicular maceration in the press. Alcoholic fermentation at low temperature on indigenous yeasts. Ageing on fine lees for 6 months in stainless steel tanks.

TASTING

Eye : Pale gold.

Noz : Good aromatic intensity both floral and fruity: white flowers, citrus, minty notes.

Mouth : Fresh with citrus aromas at the beginning then we feel exotic fruit. A fine length in the mouth combining minerality and salinity.

Tasting temperature 9 à 11°C

Number of years of conservation 4 years

Alcohol 13 % Vol.

Food and wine pairing. Enjoy it with aperitifs, fish, seafood or goat's cheese.



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