

Domaine de Reuilly "Les Chênes" red 2022



Product price:

€120.00

Product features:

Area: LOIRE

Winemaker: Denis JAMAIN

Vintage: 2022

Appellation: Reuilly

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Product short description:

The great cuvée red from the domaine, 100% pinot noir. A little patience is required; it will need a few years to flourish, but your patience will be rewarded! Cuvée hard to find...

Product description:

PRESENTATION OF THE DOMAINE de REUILLY
+ ALL ITS OTHER WINES IN STOCK

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Technical sheet written by the domaine:

Grape variety: 100% Pinot Noir

Cultivation:

- A 4-hectare plot on the Pierres Plates hillside
- Medium Jurassic clay-limestone soil
- Certified organic farming (VERITAS) and biodynamics (DEMETER)

Winemaking:

- Cold pre-fermentation maceration
- Alcoholic fermentation in stainless steel tanks with indigenous yeasts
- Malolactic fermentation in oak barrels
- Aging in Burgundy-type barrels aged 1 to 4 years

Color:

- Garnet red

Nose:

- Great aromatic intensity with scents of red fruits: raspberries, blackcurrants with notes of caramel and vanilla

Palate:

- Silky on entry
 - Notes of blackcurrant, blackberries, caramel, and tobacco
- Rich and well-structured
- Wine with great expressive power
- Persistent finish

Consumption:

- Very enjoyable with all grilled dishes, red meats in sauce, game, and characterful cheeses
- Aging potential of 7 to 10 years
- Optimal tasting temperature: 15° - 17°C