

Domaine Cordaillat Reuilly "Dagobert" red 2022



Product price:

€114.00

Product features:

Area: LOIRE

Winemaker: Stéphane VAILLANT

Vintage: 2022

Appellation: Reuilly

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: pinot noir

Product short description:

The great cuvée for aging from the domaine, aged in oak barrels. A rare pinot noir (still a bit young in 2025) produced in only 1500 bottles that has nothing to envy from its Burgundian cousins.

Product description:

PRESENTATION OF DOMAINE CORDAILLAT
+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine:

Grape variety: Pinot Noir

The vintage: A vintage with a beautiful color favored by a very sunny end of summer that allowed for a nice balance on the palate and smooth tannins.

Soils: Clay-limestone on gentle slopes, ideally exposed to the rising sun

Cultural method: Grassed vines, managed according to the Organic specifications.

Vinification: Selection of grapes from our historic vines.

Vinification followed by aging in barrels for 9 months. Only 20% of new barrels

Aging potential: 6 to 8 years.

Food pairings: Grilled rib of beef, hard cheeses

Serving temperature: between 18° and 20°C