

Joseph De Maistre Reuilly "Les Fossiles" red 2024



Product price:

€96.00

Product features:

Area: LOIRE

Winemaker: Denis JAMAIN

Vintage: 2024

Appellation: Reuilly

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Alcool: 13



Product short description:

A delightful Pinot Noir that highlights the Reuilly terroir through organic and biodynamic farming. For lovers of sapid and silky wine, to drink now or to keep!

Product description:

PRESENTATION OF THE DOMAINE JOSEPH DE MAISTRE
+ ALL OTHER CUVÉES IN STOCK

Joseph de Maistre Domaine de Reuilly "Les Fossiles" red 2024

Technical sheet written by the domaine:

GRAPE VARIETY AND TERROIR:

100% Pinot Noir

Jurassic medium clay-limestone

4-hectare plot on the south-facing Pierres Plates hillside

VINIFICATION:

Cold pre-fermentation maceration. Alcoholic fermentation on indigenous yeasts. Malolactic fermentation and aging in stainless steel tanks for 8 months.

TASTING:

Appearance: Purple-tinted robe.

Nose: Nose of red fruits and berries: raspberries, blackberries.

Palate: Direct attack with pleasant acidity and fruitiness. Raspberry and blackcurrant are present. Smooth and silky finish.

Tasting temperature: 12 to 14°C

Number of years for storage: 4 years

To be enjoyed with: It will be appreciated with charcuterie, grilled meats, white meats, soft cheeses, or chocolate-based desserts.

Alcohol: 13.0% Vol.

If you like the wines of Joseph de Maistre, you might also enjoy those from [domaine Cordaillat](#)