

Joseph De Maistre Reuilly "Les Fossiles" dry white 2023



Product price:

€96.00

Product features:

Area: LOIRE

Winemaker: Denis JAMAIN

Vintage: 2023

Appellation: Reuilly

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Guide Hachette: *** (exceptionnel)

Cépage dominant: sauvignon



Product short description:

Favorite and **3*/3** in the Hachette Guide 2026. A fresh, mineral, and saline Reuilly with aromas of citrus and exotic fruits... In short, to be tasted without delay, in a perfect vintage for Loire whites. To be enjoyed in 2026 and 2027.

Product description:

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

Comments on this

Joseph de Maistre Domaine de Reuilly "Les Fossiles" dry white 2023:

Guide Hachette des Vins 2026 (Sept. 2025): **Coup de Coeur** and **3*/3**. *Skin maceration (in the press), low-temperature fermentation with indigenous yeasts, sober aging in stainless steel tanks and on lees, the formula hit the mark. The result is a sauvignon of insolent indulgence, well-ripened, infused from the first sniff with exotic fruits highlighted by soft spices. The palate is of the same caliber: very developed, rich, with an astonishing fullness of flesh, highly aromatic, long as desired, and crossed by a discreet acidity that ensures balance. Sunshine, substance, aromas, the jury is on its feet. Lobster is a must.*

Dom. de Reuilly: The winemaker: *Grandson of winegrowers, Denis Jamain established this domaine in 1988 and led it for a long time before handing it over in 2021 to Joseph and Marie de Maistre, also owners of Dom. Prieuré de Saint-Céols (AOC Menetou-Salon). Conducted organically (certified), the vineyard of about twenty hectares is planted on Kimmeridgian formation soils, suitable for both sauvignon and pinot noir.*

Technical sheet written by the domaine:

GRAPE VARIETY AND TERROIR:

100% Sauvignon

Clay-limestone type Kimmeridgian

Plot located on the "Pierres Plates" in the middle of the slope

VINIFICATION:

Alcoholic fermentation at low temperature on indigenous yeasts. Aging in stainless steel tanks on fine lees for 6 months.

TASTING:

Eye: Pale gold color.

Nose: Beautiful aromatic intensity both floral and fruity: white flowers, citrus, minty notes.

Mouth: Fresh attack dominated by citrus. In the middle of the mouth, aromas of exotic fruits. Then a beautiful length in the mouth combining minerality and salinity.

Tasting temperature: 9 to 11°C

Number of years of conservation: 4 years

To be enjoyed: It will be appreciated as an aperitif, with fish, seafood, or goat cheese.

If you like Joseph De Maistre wines, you might also appreciate those from [domaine Cordailat](#)