

Grapes

100% Sauvignon Blanc

Region/Appellation Reuilly

Alcohol by volume 12.50%

Residual Sugar less than 2 g/l

pH 3.2-3.4

Total Acidity 4.7-5.4 g/l



Tasting note printed 27/07/2024

# Reuilly Les Milets 2022 6x75cl

### Winemaker Notes

Les Milets exudes the fresh, zesty style with crisp minerality that is often emulated the world over.

## Vineyard

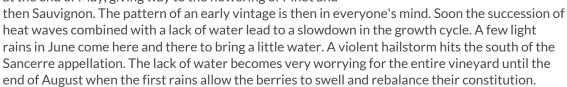
The vines are 15-20 years old and are located on the left bank of the River Cher, South-West of Quincy. They receive a great amount of sunlight and are planted on the prominent hillocks comprised of gravely alluvial deposits. All vineyard processes are carried out in an environmental manner, adapted to each terroir.

# Winemaking

After pressing the grapes slowly, fermentation takes place under controlled conditions at around 18° C. The wine is then aged on its lees for a minimum of 4 months before a single pass filtering prior to bottling.

## Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and



### Food match

Grilled and Roasted White Meats

Enjoy with crustaceans, asparagus or goat's cheeses.

