

#### Grapes

100% Sauvignon Blanc

Region/Appellation Reuilly

Alcohol by volume 12.5%

**Tasting Guide** 



Tasting note printed 06/11/2025

# Reuilly Les Milets 2023 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.

### Food match

Enjoy with crustaceans, asparagus or goat's cheeses.

