

Grapes

100% Pinot Gris

Region/Appellation

Reuilly

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

27/07/2024

Reuilly Les Milets Rosé 2020

6x75cl

Winemaker Notes

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

Vineyard

From selected vineyards in Reuilly

Winemaking

Traditional vinification with cold static settling at low temperatures on lees in stainless still tanks and fermentation in small-sized vats, where the wine stays on its lees for a short time.

Vintage

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot weather confirmed the precocity of the harvest. September turned out to be one of the hottest, injecting significant momentum into the ripening of the grapes, concentrating sugars and acidity. The harvest started on the 30th of August. Despite all the challenges, there is an aromatic elegance and good balance on the palate that characterize the 2020 vintage.

Food match

Salads and Picnics

Enjoy with crustaceans, asparagus or goat's cheeses.

