

DOMAINE DU CHÊNE VERT

AOC REUILLY BLANC



Country: France

Wine growing region: Loire Valley

Natural area: Berry

Soil: Clay-limestone

Exposure: South East

Climat: Semi-oceanic

Cultivated surface: 20 acres

Average wine age: 20 years

Average yield: 135hl/acres

Technics: Mechanical soil working and controlled natural grassing

Grape harvest: Mechanical harvest

Vinification: Fermentation on thermoregulation

Maturing: On lees

Alcohol by vol: 13%

Type: White wine

Grapes variety: Sauvignon blanc

Conditioning: Box of 6 or 12 for the 75cL bottles and 12 or 24 for the 37,5cL bottles

Capacity: 75cL and 37,5cL

Bottled: At the domain

Robe: Limpid robe with green reflects

Nose: Citrus and white flowers

Flavors: Well balanced between fruit and freshness

To serve with: Seafood, fish, goat cheese, aperitif

Serving temperature: 8-10°C

Keeping period: 3 to 4 years

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