

DOMAINE DU CHÊNE VERT

AOC REUILLY BLANC

Cuvée " Les pierres folles"



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 refflects

Nose: citrus and white flowerrrs

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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