

DOMAINE DU CHÊNE VERT

AOC REUILLY ROUGE Cuvée " Les Pierres Blanches



Country: France

Wine growing region: Loire Valley

Natural area: Berry

Soil: clay-limestone

Exposure: South East

Climat: semi-oceanic

Cultivated surface: 12 acres

Average wine age: 20 years

Average yield: 120hl/acres

Technics: mechanical soil working and controlled natural grassing

Grape harvest: mechanical harvest

Vinification: vatting of 4 weeks

Maturing: 9 months in vat

Alcohol by vol: 13%

Type: red wine

Grapes variety: pinot noir

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: ruby red with garnet reflections

Nose: morello cherries, blackberries, blackcurrants

Flavors: supple, well-rounded, easy to drink

To serve with: grilled vegetables, charcuterie, white meat, fish, shellfish

Serving temperature: 13°C

Keeping period: 3 to 4 years