DOMAINE DU CHÊNE VERT

A.O.C REUILLY BLANC
Cuvée " Le clos du roy"



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: 11%
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 flowerrs
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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