

DOMAINE DU CHÊNE VERT

AOC REUILLY GRIS

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: 8 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: rosé wine

Grapes variety: pinot gris

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: onion-peel

Nose: peach, apricot

Flavors: discreet, delicate, fruity

To serve with aperitif, exotic food, dessert **Serving temperature:** 8-10°C

Keeping period: 3 to 4 years