

REUILLY JEAN-MICHEL SORBE 2021

A pleasurable and elegant wine.



THE VINEYARD

Terroir: gravel-silt and clay in subsoil.
Grape variety: Pinot Noir.
Surface area: 3,70 acres.
Age of vines: 20 years.
Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: cold and wet.
Spring: fresh and rainy.
Summer: fresh and rainy.
Autumn: fresh and wet.

HARVEST

Mid-September.



WINEMAKING

Harvest: Manual.
Maceration: cold pre-fermentation.
Fermentation: in thermoregulated stainless-steel vats with regular winding and offloading.
Maceration: 10-day post-fermentation.
Ageing: in stainless-steel vats.



TASTING NOTE



Robe: light and bright ruby color.
Nose: intense notes of wild cherry and wild strawberry.
Palate: delicate palate supported by supple tannins. Fruity wine with small red fruits aromas. Pleasant fruity length.

FOOD & WINE PAIRINGS



Ideal with spicy or exotic dishes like a tikka masala chicken or delicious Lebanese mezzes. Will pair perfectly with a jitter of venison or a tuna cooked with sesame seeds.

