

REUILLY LA COMMANDERIE 2019

Gourmet fruity wine.



THE VINEYARD

Terroir: gravel-silt and clay in subsoil.
Grape variety: Pinot Noir.
Surface area: 8 acres.
Age of vines: 30 years.
Sustainable agriculture: mechanical tillage



CLIMATIC CONDITIONS

Winter: dry and very mild.
Spring: fresh with some frosts.
Summer: warm with heatwaves.
Autumn: pleasantly warm and sunny.

HARVEST

Late 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: 10 months in 400 and 228-liter fine grained oak barrels.



TASTING NOTE



Robe: purple color.
Nose: expressive nose with black-flesh fruits, blackberry and cherry.
Palate: silky, long and supple tannins on the palate, well-balanced. Aromas of ripe fruits with notes of vanilla and wood.

FOOD & WINE PAIRINGS



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

