

REUILLY LA COMMANDERIE 2019

Gourmet fruity wine.



Terroir: gravel-silt and clay in subsoil.

Grape variety: Pinot Noir. Surface area: 8 acres. Age of vines: 30 years.

Sustainable agriculture: mechanical

tillage

TECLIMATIC CONDITIONS

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

HARVEST

Late September.



WINEMAKING

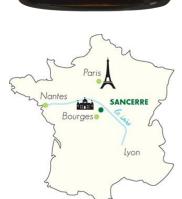
Harvest: manual.

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 tine

grained oak barrels.





LA COMMANDERIE

REUILLY

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.



SORBE

