

REUILLY  
LA COMMANDERIE  
2020

*Roundness and complexity.*



THE VINEYARD

**Terroir:** gravel-silt alluvium on limestones marls.  
**Grape variety:** Sauvignon Blanc.  
**Surface area:** 10,40 acres.  
**Age of vines:** 35 years.  
**Sustainable agriculture:** mechanical tillage.



CLIMATIC CONDITIONS

**Winter:** mild and rainy.  
**Spring:** heat and sunny.  
**Summer:** very warm with heatwaves.  
**Autumn:** sunny and very warm.

HARVEST

**Early September.**



WINEMAKING

**Harvest:** mechanical.  
**Pressing:** direct with pneumatic press and juice selection.  
**Cold settling.**  
**Fermentation:** in thermoregulated stainless-steel vats.  
**Ageing:** on fine lees in stainless-steel vats.



TASTING NOTE

**Robe:** pale and golden yellow color with silver highlights.  
**Nose:** nice and discreet nose on white-flesh fruits notes, vanilla and toast bread.  
**Palate:** supple and fleshy on the palate. Aromas of peach, pineapple and coffee roasting. Outstanding fresh length.



FOOD & WINE PAIRINGS

Ideal with sea bream in lemongrass juice, breast of veal or goat cheeses from Loire Valley.

