

REUILLY JEAN-MICHEL SORBE 2022

Rosé made of 100% Pinot Gris!



THE VINEYARD

Terroir: sandy & gravelly alluvium on marls.
Grape variety: Pinot Gris.
Surface area: 9,40 acres.
Age of vines: 35 years.
Sustainable agriculture: mechanical tillage.



CLIMATIC CONDITIONS

Winter: mild with some frosts.
Spring: early and warm.
Summer: dry and scorching.
Autumn: warm and rainy.

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 bright pink color.
Nose: floral and fruity intense nose, touch of strawberry and English candy.
Palate: full and delicate mouth. Fruity and floral notes with spice. A nice well-balanced rose wine with a pleasant length with a saline hint.

FOOD & WINE PAIRINGS



Ideal for an appetizer with fish terrine, cold cuts or white meats. Will also pair well with exotic or sweet/savoury dishes.

