

**Grapes**  
100% Sauvignon Blanc

**Region/Appellation**  
Reuilly

**Alcohol by volume**  
13.50%

**Residual Sugar**  
less than 2 g/l

**pH**  
3.2-3.4

**Total Acidity**  
4.7-5.4 g/l

**Drinking Window**  
2023 - 2024

**Tasting Guide**

1 2 3 4 5 6 7 8

Dry Medium Sweet

**Tasting note printed**  
22/07/2024

# Reuilly Les Milets 2019

## Winemaker Notes

Les Milets exudes the fresh, zesty style with crisp minerality that is often emulated the world over.

## Vineyard

The vines are 15-20 years old and are located on the left bank of the River Cher, South-West of Quincy. They receive a great amount of sunlight and are planted on the prominent hillocks comprised of gravely alluvial deposits. All vineyard processes are carried out in an environmental manner, adapted to each terroir.

## Winemaking

Following gentle pressing, fermentation takes place under controlled conditions at around 18° C. The wine is then aged on its lees for a minimum of 4 months before a single pass filtering prior to bottling.

## Vintage

The 2019 was overall a good vintage in Central Loire, despite the frost episodes in early spring. The summer was very hot, with the heat stress impacting the overall yields but the remaining fruit quality was outstanding, yielding balanced and harmonious wines.

## Food match

Grilled and Roasted White Meats

Enjoy with crustaceans, asparagus risotto or goat's cheeses.

