

Grapes
100% Sauvignon Blanc

Region/Appellation
Reuilly

Alcohol by volume
15.50%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Drinking Window
2023 - 2025

Tasting Guide

Dry Medium Sweet

Tasting note printed
22/07/2024

Reuilly Les Milets 2020

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 rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot weather confirmed the precocity of the harvest. September turned out to be one of the hottest, injecting significant momentum into the ripening of the grapes, concentrating sugars and acidity. The harvest started on the 30th of August. Despite all the challenges, there is an aromatic elegance and good balance on the palate that characterize the 2020 vintage.

Food match

Grilled and Roasted White Meats

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

