

Grapes
100% Sauvignon Blanc

Region/Appellation
Reuilly

Alcohol by volume
12.50%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Tasting Guide



Tasting note printed
22/07/2024

Reuilly Les Milets 2022 6x75cl

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

After pressing the grapes slowly, 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.

Food match

Grilled and Roasted White Meats

Enjoy with crustaceans, asparagus or goat's cheeses.

