

Reuilly Les Milets Rose 2023

6x75cl

Winemaker Notes

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

Vineyard

From selected vineyards in Reuilly

Winemaking

Traditional vinification with cold static settling at low temperatures on lees in stainless still tanks and fermentation in small-sized vats, where the wine stays on its lees for a short time.

Vintage

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

Food match

Salads and Picnics

Enjoy with crustaceans, asparagus or goat's cheeses.



Grapes

Region/Appellation
Reuilly

Alcohol by volume
13.00%

Tasting Guide



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