

Vins de Reully et de Quincy



Domaine  
Valéry RENAUDAT

Vigneron de Père en Fils

# AOC REULLY White

**Country :** France

**Wine growing region :** Loire Valley

**Natural area :** Le Berry

**Soil :** Clay-limestone

**Exposure :** South east

**Climat :** Semi-oceanic

**Cultivated surface :** 13 acres

**Average wine age :** 25 years

**Average yield :** 120 hl/ acre

**Technics :** Mechanical soil working and ENM\*

**Grape harvest :** Mechanical harvest

**Vinification :** Fermentation on thermoregulation

**Maturing :** On lees

**Alcohol by vol :** 13°

**Type :** White wine

**Grapes variety :** Sauvignon

**Conditioning :** Box of 6, 12, 24 bottles

**Capacity :** 75 cl et 37,5 cl

**Bottled** at the domain

**Robe :** Limpid robe with green reflects

**Noze :** Exotics fruits, mentholated notes

**Flavour :** Well balanced between fruit and freshness

**To serve with :** Seafood, fish, goat cheese aperitif

**Serving temperature :** 11°C

**Keeping period :** 3 to 4 years

(\*To leave on natural ground with grass free)



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