

Vins de Reully et de Quincy



Domaine
Valéry RENAUDAT
Vigneron de Père en Fils

AOC REULLY Rosé

Country : France
Wine growing region : Loire Valley
Natural area : Le Berry
Soil : Clay-limestone
Exposure : South east
Climat : Semi-oceanic
Cultivated surface : 5 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 : Rosé wine
Grapes variety : Pinot gris
Conditioning : Box of 6, 12, 24 bottles
Capacity : 75 cl et 37,5 cl
Bottled at the domain
Robe : Onion-peel
Noze : Peach, apricot
Flavour : Refined, discreet
To serve with : Aperitif, exotic food, dessert
Serving temperature : 11°C
Keeping period : 3 to 4 years
(*To leave on natural ground with grass free)



3 Place des Ecoles – 36260 REULLY – FRANCE
Tél. : 33(0)2 54 49 38 12 – Fax : 33(0)2 54 49 38 26 – GSM : 06 78 52 85 40
@ : domainevaleryrenaudat@cegetel.net