

Vins de Reully et de Quincy



Domaine  
Valéry RENAUDAT  
Vigneron de Père en Fils

## AOC REULLY Red wine

- Country :** France  
**Wine growing region :** Loire Valley  
**Natural area :** Le Berry  
**Soil :** Clay-limestone  
**Exposure :** South east  
**Climat :** Semi-oceanic  
**Cultivated surface :** 10 acres  
**Average wine age :** 25 years  
**Average yield :** 120 hl/ acre  
**Technics :** Mechanical soil working and ENM\*  
**Grape harvest :** Hands made  
**Vinification :** Vatting of 10 days  
**Maturing :** 7 months in vat  
**Alcohol by vol :** 13°  
**Type :** Red wine  
**Grapes variety :** Pinot noir  
**Conditioning :** Box of 6, 12, 24 bottles  
**Capacity :** 75 cl et 37,5 cl  
**Bottled** at the domain  
**Robe :** Red rubis with dark red reflect  
**Noze :** Morellos, blackberries, blackcurrants  
**Flavour :** Softness, well-rounded, easy to drink  
**To serve with :** Charcuterie, white meat, fish, seafood  
**Serving temperature :** 13° to 14°C  
**Keeping period :** 5 to 6 years

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



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