

# Domaine Cordailat

Pascal Dethune – Winemaker

## AOP WHITE REUILLY Cuvée « Les Sables » 2018



**Grape varietal:** Sauvignon

**Soil :** Top of hills with clay and silice,

This wine has the name of the field it grows “Les Sables”, where summer season is harsh for the grappe.

**Cultivation :** grass cover, and sustainable method (no antibiotrytis, no insecticides)

**Wine making:** Maturing on fine lees in stainless tanks with periodic agitation

### **Tasting notes:**

2018 gave us wines without aggressiveness, with typical nose for our Reuilly Tradition,

A flattering mouth with white fruits aromas and a slightly acidulated final.

**Ageing potential:** a pleasure wine to drink now or to keep in your cellar 2 to 3 years.

**Pairing:** aperitifs, fish, white meat, cheese...

**To be served:** between 10° and 11°C

**Alcohol:** 13.00 %

**Total Production :** 7 000 bottles

### **EARL DOMAINE CORDAILLAT**

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