

Domaine Cordailat

Pascal Dethune – Winemaker

AOP WHITE REUILLY Cuvée Tradition 2018



Grape varietal: Sauvignon

Soil : Clay and calcareous hillsides with a slight slope,

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

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

Tasting notes:

2018 gave us wines without aggressiveness,

We find an explosive nose typical of 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

Production volumes : 45 000

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