

# Domaine Cordailat

Pascal Dethune – Winemaker

## AOP WHITE REUILLY Cuvée Tradition 2019



**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:**

2019 gave us round wines, with fineness and freshness,

We find a delicate nose typical of our Reully Tradition, and then, 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 (bottles) :** 45 000

**Alcohol :** 13,5%

### **EARL DOMAINE CORDAILLAT**

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