

Domaine Cordailat

Pascal Dethune – Winemaker

AOP ROSE REUILLY Cuvée Tradition 2018



Grape varietal: Pinot Gris

Soil : Clay and calcareous hillsides with a slight slope,

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

Wine making: Pellicular maceration (skin contact maceration to enhance aromatic bouquet) followed by maturation on fine lees in stainless tanks.

Tasting notes: very pale salmon, typical of pinot Gris ; ripeness necessary for a good vintage was very present this year.

Nose very gourmand, the palate aromas English candy.

Ageing potential: a wine to either drink immediately or to keep 2 years

Pairing: as an aperitif, it will perfectly match with starters or potato galette, sweet, salty or exotic dishes, desserts.

To be served: chilled at 9° or 10°C

Production volumes : 15 000

EARL DOMAINE CORDAILLAT

« Le sentier » 5, route de Massay 36260 REUILLY

Tel :+33 (0)2 48 53 23 94 Mob :+33 (0)6 84 77 87 19

E-mail : domainecordailat@orange.fr Web : <http://domaine-cordailat.fr>