



# Reuilly Rosé AOP Éric Louis

## 2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.



## GRAPE VARIETY

100% pinot gris



## A STORY

Why « Gris Gris » ? It is truly a « gris » (grey) wine. The pale color is due to the pinot gris (more widely used to craft white wines) . It is also an allusion to a local snail species called « Petit Gris » and at last, we believe it will be your own « gris-gris » (lucky-charm).



## TERROIR & FARMING

This pinot gris grows on light soils of sand, gravel and limestone. It is the only place in the Loire that allows a 100% pinot gris rosé.



## WINEMAKING

This « vin gris » is created using a method known as rosé de presse. It consists of pressing of the grapes as soon as they are harvested, just as for white wines. There is a short time of contact between the grape juice and the skin, and as a result, the hue is pale, slightly salmon and shell-pink.

Then, the alcoholic fermentation is the same as for white wines, it occurs in stainless steel tanks and at a controlled temperature of between 18°C to 22°C.

The bottling is carried out under nitrogen protection very early in the year following the harvest.



## TASTING NOTES

### A delicate and gourmand rosé...

The delicate and expressive nose offers notes of pink grapefruit associated with a very discreet floral hint. The palate is well-balanced and reveals an acidulous frame as well as gourmandise combined with pretty aromas of peach and apricot.



## WINE AND FOOD

Serve between 9°C to 10°C

**Food & wine pairing:** It can be served on its own as an aperitif and pairs brilliantly with white meats, roasted pork or poultry, grilled fish, salads... Try it with asian cuisine ! It is also the perfect outdoor wine !

**Aging potential:** 2 to 3 years depending the vintage.



Courtesy of BIVC