

Jean-Michel Sorbe Reuilly Blanc

Joseph Mellot (Jean-Michel Sorbe)

France - Loire Valley - Reuilly

The first nose is expressive and opens up to notes of acacia, citrus (lemon, grapefruit). Full on the palate with lovely freshness. This wine boasts nice balance and good length.

Specifications	
Appellation	Reuilly
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	15-20 years
Soil type	sandy alluvial & gravel
Vinification	Slow pressing; temperature-controlled fermentation; aged on the fine lees for a minimum of 4 months with a single filtration.
Pairings	Pair with shellfish, asparagus, or goat cheese. After pouring, allow the wine to breathe for a few moments in the glass before enjoying so that it may fully release all of its aromas.



Codes, Weights and Measures	
UPC	7 84585 01451 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01451 1
Case Weight	32
Cases/Pallet	20
Layers/Pallet	10
SRP	\$ 21.99 USD 750mL Bottle

Reviews and News

2017 Jean Michel Sorbe Reuilly Blanc - 90 PTS - JD