

# JEAN MICHEL SORBE

## REUILLY JEAN - MICHEL SORBE

**Roundness and freshness.**



### THE VINEYARD

**Terroir:** gravel-silt alluvium on clay-marls subsoils.

**Grape variety:** Sauvignon Blanc.

**Surface area:** 7.5 acres.

**Age of vines:** 35 years.

**Sustainable agriculture:** mechanical tillage.



### CLIMATIC CONDITIONS

**Winter:** mild with some frosts.

**Spring:** early and warm.

**Summer:** dry and scorching.

**Autumn:** warm and rainy.

### HARVEST

**Early September.**



### WINEMAKING

**Harvest:** mechanical.

**Pressing:** direct with pneumatic press and juice selection.

**Cold settling.**

**Fermentation:** in thermoregulated stainless-steel vats.

**Ageing:** on fine lees in stainless-steel vats.



### TASTING NOTE



**Robe:** pale yellow color with green hues.

**Nose:** intense nose with aromas of white peach, marshmallow and a hint of mint.

**Palate:** fleshy and full palate. Well-balanced between freshness and complexity in which white-flesh fruits are harmoniously perpetuating a nice fruity finish.

### FOOD & WINE PAIRINGS



Pairs very well with fishes like a sea-bream cooked with a lemongrass sauce, a piece of grilled veal or simply with goat cheeses from Loire Valley.

### AWARDS



**Bronze Medal:**

- Concours des Ligiers 2022

