

Jean-Michel Sorbe Reuilly Blanc

Joseph Mellot (Jean-Michel Sorbe)

France - Loire Valley - Reuilly

A pale yellow color with green hues, an intense nose with aromas of white peach, marshmallow and a hint of mint. Fleshy and full in the palate, well-balanced, with white fruit flavors, freshness, crisp acidity and a fruity finish.

Specifications

Appellation	Reuilly
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	35 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, grilled veal, asparagus, or goat cheese from the Loire Valley. 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
ABV	13.00%
SRP	\$ 33.99 USD 750mL Bottle

Reviews and News

2017 Jean Michel Sorbe Reuilly Blanc - 90 PTS - JD