

Domaine de Chevilly

REUILLY LA LICORNE GRISE

Rosé - Loire

Agricultural Methods :

Lutte raisonnée
HVE

Presentation

The machine picks the grapes.

The crop is sorted and routed with a conveyor belt into the pneumatic press. After pressing, the must is cooling to make a cold settling for 24 hours. Just before the start of fermentation, whole berries are incorporated into the settling must. This fermentation period is around 10 days at a temperature of 16° to 18°C.

The wine is aged in vats and then prepared for bottling.

100 % Pinot Gris

Yellow to soft rosé in colour, this delicate spring bouquet has the face of a delicacy. The palate is so elegant, light and dense at the same time. Flavours of fresh citrus and white fruit are supported by a lovely, invigorating acidity.

A well-balanced, straightforward wine!

Perfect to start a meal with salads followed by grilled fish or in sauce, exotic dishes and will also accompany your desserts such as a strawberry tart or a grapefruit crumble.

But it can also be enjoyed with friends at the end of the day!



DOMAINE DE CHEVILLY

History

The domaine was created in 1994 by 2 brother, joined after by one of the brother's spouse, starting with only 1,5 hectares. Since that, they have grown in the respect of the Quincy AOC, by only planting Sauvignon. They now produce about 72 000 bottles.

Vines & Wines

Vineyards size
11 Hectares

Farming
Agriculture raisonnée.
Limitation of the vine's strength by doing grassing.

The top value of the domaine
The soil is made of sand more or less deep with an clayish undersoil. The Sauvignon is very well adapted to the soils which warm up fast.

The wines
Machine harvest
They have the best technologies in the cuverie : sorting table, pneumatic press, temperature controlled cask.

There is an oenologist coming to do the wines and aiming to respect the Terroir as it is what they want to taste in their wines.

