



Domaine François Charpentier Et Fils

MANO

Reuilly - White 2016

Region :	Loire
Appellation :	Reuilly
Cuvée :	MANO
Color :	White
Vintage :	2016
Grapes :	Sauvignon (100%)
Alcoholic degree :	12.8 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.
Traditional hand picking.
Fermentation in demi-muid.
Ageing in demi-muid (large wooden vat).



TASTING

APPEARANCE : Golden colour, intense, golden highlights.

NOSE : Complex, delicate, fresh fruit aromas, arômes de poivre blanc, toasted almonds aromas, oak aromas, arômes de minéral, subtile milk caramel aromas.

PALATE : Gourmande, generous, satiny, elegant tannin, fresh tannin, smooth, slightly mineral, structured body, good intensity, long length.



SERVING

SERVING TEMPERATURE : Between 7° and 11°

AGING : Ageing Since 2018



FOOD MATCHES : Fish in a white sauce, Grilled white meats



REWARDS & RATINGS

Concours général agricole 2018 : Silver medal

Concours des vins des vignerons indépendants 2018 : Gold medal

Concours des grands vins de France de Mâcon 2018 : Silver medal

Concours mondial du Sauvignon 2018 : Silver medal

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