



# Domaine Charpentier

## Cuvée Saint-Vincent

Reuilly - Gris (Pale rosé) 2018

<b>Region :</b>	Loire
<b>Appellation :</b>	Reuilly
<b>Cuvée :</b>	Cuvée Saint-Vincent
<b>Color :</b>	Gris (Pale rosé)
<b>Vintage :</b>	2018
<b>Grapes :</b>	Pinot gris (100%)
<b>Alcoholic degree :</b>	12.5 %
<b>Bottle size :</b>	75 cl



### WINEMAKING

Sustainable viticulture.

Temperature-controlled fermentation in stainless steel vats, Macération pré fermentaire à froid.  
Ageing in temperature-controlled stainless steel vats, Traditional corks.



### TASTING

**APPEARANCE :** Salmon pink colour, pale, pale rosé highlights.

**NOSE :** Aromatic, fruity, citrus aromas, peach aromas.

**PALATE :** Vibrant, generous.



### SERVING

**SERVING TEMPERATURE :** Between 6° and 10°

**AGING :** Ageing from 2018 to 2020



**FOOD MATCHES :** For the aperitif, Cold starters, Oriental dishes, Mediterranean cuisine, Fruit desserts



### REWARDS & RATINGS

Concours général agricole 2019 : Silver medal

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