



# Domaine François Charpentier Et Fils

## MANO

Reuilly White 2019

|                          |                         |
|--------------------------|-------------------------|
| <b>Region :</b>          | Loire                   |
| <b>Name :</b>            | Reuilly                 |
| <b>Cuvée :</b>           | MANO                    |
| <b>Color :</b>           | White                   |
| <b>Vintage :</b>         | 2019                    |
| <b>Grape varieties :</b> | Sauvignon (100%)        |
| <b>Alcohol :</b>         | 12.8 %                  |
| <b>Capacity :</b>        | 75 cl                   |
| <b>Allergens :</b>       | No allergens identified |



### ELABORATION

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



### TASTING

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



### SERVICE

**OPERATING TEMPERATURE :** Between 7° and 11°.  
**GUARD :** To be consumed from 2020



**FOOD AND WINE PAIRING :** Fish in a white sauce, Grilled white meats

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