

## 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

<b>Appellation</b>	Reuilly
<b>Wine Type</b>	White
<b>Varietals</b>	100% Sauvignon Blanc
<b>Age of Vines</b>	35 years
<b>Soil type</b>	sandy alluvial & gravel
<b>Vinification</b>	Slow pressing; temperature-controlled fermentation; aged on the fine lees for a minimum of 4 months with a single filtration.
<b>Pairings</b>	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

<b>UPC</b>	7 84585 01451 4
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01451 1
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	20
<b>Layers/Pallet</b>	10
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 21.99 USD 750mL Bottle

### Reviews and News

2017 Jean Michel Sorbe Reuilly Blanc - 90 PTS - JD