

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

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

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

Reviews and News

2017 Jean Michel Sorbe Reuilly Blanc - 90 PTS - JD