

JEAN MICHEL SORBE



REUILLY ROSE LA MUSE 2019

Rosé inspiration!

VINEYARD

Terroir: alluvial deposit.
Grape variety: Pinot gris.
Surface area: 0.4 hectares.
Age of vines: 30 years.
Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild and rainy.
Spring: some frosts, precipitation and high temperatures.
Summer: heat and drought.
Autumn: Indian summer.



HARVEST DATE

September 13th

WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Settling: cold.
Fermentation: in thermoregulated stainless-steel vats.
Aging: on fine lees in stainless-steel vats.



TASTING



Appearance: tender pink hue, slightly nuanced with hints of salmon.
Nose: full and delicate, composed of peonies, roses with touches of vineyard peaches.
Palate: luscious, sustained by a beautiful balance where white stone fruits are present. Elegance and precision give a beautiful persistence to this wine.

WINE PAIRING



This gastronomical rosé can be served as an aperitif, and it will accompany fish terrines, cold cut platters or white meats. It will go perfectly with exotic or sweet & salty recipes.

