



## *Blanc de REAUT* *Vintage 2022*

100% Sauvignon – Fermentation in new oak barrels



Entirely restructured in grand cru mode by the Champagne house Roederer, Château REAUT was bought in 2012 by a group of friends from Bordeaux and Burgundy under the aegis of Yannick EVENOU.

More than 650 private investors from 23 different countries joined them to continue the initial project, proposing great quality wines with the value of sharing pleasure to produce and drink great wines.

**Varietal :** 70% Sauvignon Blanc, 30% Sauvignon Gris

**Vinification :**

- Destemming
- Direct cold pressing
- Thermo-regulated vinification (17-18°)
- Aged on fine lees.
- **Fermentation in new oak barrels**

A clear pale yellow robe. A clean and pleasant nose, mixing white fruits (vinepeach), and acacia bud ; followed by some notes of currant leaves, boxwood and pear.

The aeration brings exotic notes such as pineapple and mango. Thus, we can expect for a dry and concentrated wine with a bright acidity. On the palate, the wine is clear, fresh and fleshy.

In its evolution, this is a lively wine with a fine texture. The product is well balanced with a fresh citrusy flavor with a long persistence.

