



Authenticity and Quality...

Reuilly 2006

Domaine Cordaillat

Reuilly is one of the smallest vineyards of Loire Valley.

The vines of Reuilly were first harvested in the 7th century. King Dagobert presented the grapevines as a gift to the monks of the Saint Denis Abbey nearby. Located in the Cher Valley, the wines were brought to the cities of Bourges, England and Netherlands. Today, this AOC covers 150 hectares and the vines are planted on chalky-limestone or on gravelly sand soils

Reuilly wines are produced from Sauvignon Blanc. Like Sancerre or Pouilly Fumé, Reuilly offers a very fresh and fruity expression of this grape but without being too mineral.

WINE AND FOOD

Serve between 8°-10°C with
Aperitif - Raw fish - Grilled fish -
Fish in a sauce - Shellfish - White
meat - Goat cheese

THE DOMAIN

Domaine Cordaillat is a family domain, founded in 1995 by Michel Cordaillat and his wife Chantal. It covers 7 ha of AOC Reuilly vineyard. Intent on cultivating the vine in harmony with its environment, we pay special attention to the way this is done. **Sustainable wine growing** and yield supervision, combined with modern wine making techniques enable us to obtain wines which are typical of AOC Reuilly expressing fully their origins.

THE VINEYARD

Soil: clayey-siliceous and clayey limestone
Grape variety: Sauvignon
Area: 4.5 ha (11 acre)
Production: 30,000 bottles/year (2,500 cs)

WINE MAKING PROCESS

Maturing on fine lees with regular stirrings

VINTAGE NOTES

2006 was a year of contrasts. June and July were very hot, which led us to expect a vintage resembling that of 2003 was. However the month of August was much cooler, without too much rain, allowing the grapes to keep a good balance and great fruity aroma.

TASTING NOTES

Dry white wine with a shiny color. A very fruity vintage, where the main aroma is typically "pear gorged with sweetness". A very well-balanced wine.

REWARDS

2006 vintage:
Silver medal at the Loire Valley wine contest
in Angers 2007
Hachette Guide 2008

