

REUILLY



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BIVC

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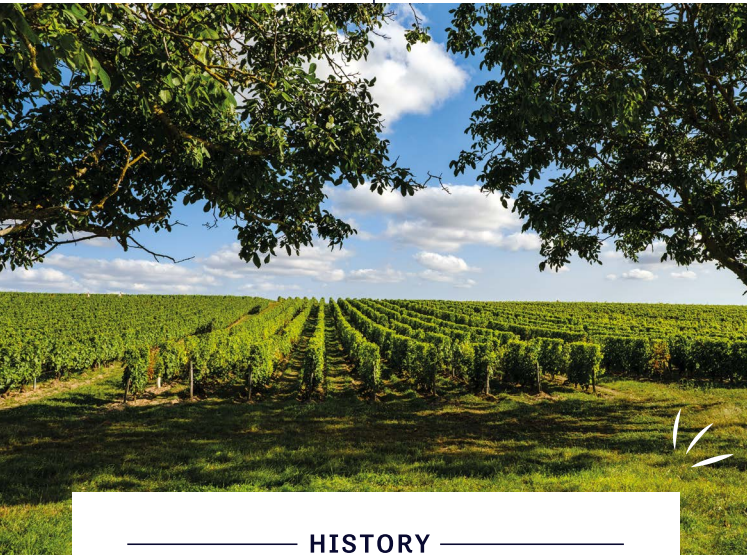
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DRINK RESPONSIBLY



REUILLY
WINES OF CENTRE-LOIRE

REUILLY



HISTORY

The origin of the Reuilly vineyard dates back to the early 7th century. Dagobert, King of the Franks, donated Reuilly, its meadows, fields and vineyards to the monks of the Abbey of Saint-Denis. Reuilly, which once provided water for medieval Bourges, also supplied Vierzon, and its wines, transported down the River Cher towards the Loire, were sent to England and Flanders.

6 VILLAGES

LOCATION

The Departments of Indre and Cher

SURFACE AREA

300 HA

PDO OBTAINED

Whites: 1937
Reds and rosés: 1961

GRAPE VARIETIES

Whites: Sauvignon Blanc
Reds: Pinot Noir
Rosés: Pinot Noir and Pinot Gris

ANECDOTE

Nicolas de Nicolay, a geographer at the court of Catherine de Medici, called the wines from Reuilly “the finest of the Berry region”.

SOILS

Like Quincy, Reuilly is a hillside vineyard overlooking the Arnon River. There are five main terroirs in the appellation:

Limestone (46% of the vineyard)
Gravel deposits (12% of the vineyard)
Sand (26% of the vineyard)
Flint (8% of the vineyard)
Clay (8% of the vineyard)



MAIN AROMAS

Whites: grapefruit, apricot, pineapple
Reds: black cherry, cocoa, blackberry
Rosés: white peach, raspberry, fresh fig

ON TASTING

Reuilly whites are fresh and fruit-driven. Their floral aromas develop into a round palate.

The reds are full, enveloping and light. They have strong fruit.

Reuilly rosés or “greys” are tender and delicate.

GOURMET SUGGESTIONS

Whites: On its own with an aperitif, with shellfish, seafood platters or goat cheese such as Pouilly-Saint-Pierre
Reds: Poultry (duck breast), white meats, grilled meats, cheeses
Rosés: Japanese-style sautéed beef, Asian cuisine, charcuterie, desserts