DOMAINE DYCKERHOFF REUILLY BLANC



Domaine Dyckerhoff consists of 7 hectares in Reuilly in the central Loire near Bourges, about an hour west of Sancerre. The vineyards are all to the north of Reuilly and based on the three lieux-dits: 'Les Conges,' 'Les Enaudes,' and 'La Raie,' with the majority of their planting dedicated to Sauvignon, and complemented by small parcels of Pinot Noir and Pinot Gris. If the family name sounds Germanic, that is because it is. The family emigrated to France in the early 1960's and proprietor Christian Dyckerhoff grew up in

Reuilly. Reuilly Blanc is a refreshing Sauvignon Blanc in the style of Sancerre and Menetou-Salon, the Pinot Noir is an approachable, fruit-forward style, along the lines of a Sancerre Rouge, while the Pinot Gris is a beguiling wine with a slightly copper pink tint and the rich texture of the Pinot Gris grape, more than just a dry rosé. The wines of Reuilly are pleasurable and easy to drink, and can be great alternatives to Sancerre in terms of value.

Region: Loire **Appellation:** Reuilly

Owner: Christian Dyckerhoff

Established: 2004

Farming Practices: Sustainable, certified High Environmental Value (HVE)

Vineyard: 7 ha

Soil: Clay and Kimmeridgian limestone

Grape Varieties: 100% Sauvignon Blanc

Age of Vines:15 yearsYield/Hectare:60 hl/haAvg Production:30,000 bottles

Vinification and Elevage: Cool maceration and gentle pressing are followed by fermentation and aging in stainless steel, with an emphasis on preserving freshness and high-toned aromatics.

Tasting Notes: Pale straw yellow with greenish hues. The nose is fresh and expressive with citrus notes of grapefruit and lemon, white flowers, and hints of green apple and cut grass. On the palate the wine is bright with a lively acidity and fresh flavors of citrus, green apple, and gooseberry, balanced by a racy minerality. The finish is clean and refreshing. Enjoy with seafood, goat cheeses, and light salads.

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