

DOMAINE DYCKERHOFF

REUILLY ROUGE



Domaine Dyckerhoff consists of 7 hectares in Reuilly in the central Loire near Bourges. Here an outcropping of limestone and gravel soil makes for a terroir suitable for vines in a region dominated by grain farming. 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. Dyckerhoff's wines are vinified in stainless steel and are made in a bright, refreshing style, offering very pure fruit with a distinct minerality.

Region:	Loire
Appellation:	Reuilly
Owner:	Christian and Bénédicte Dyckerhoff
Established:	2004
Farming Practices:	Sustainable, certified High Environmental Value (HVE)
Vineyard:	7 ha
Soil:	Limestone, gravel and clay
Grape Varieties:	100% Pinot Noir
Age of Vines:	12 years
Yield:	45 hl/ha
Avg Production:	7,000 Bottles

Vinification and Élevage: The Pinot Noir grapes are hand-harvested at optimal ripeness to ensure balanced acidity and freshness. The grapes undergo a traditional maceration followed by fermentation in neutral tank. Aged six months on the fine lees in stainless-steel tank to preserve the fresh fruit flavors.

Tasting Notes: Bright ruby color. The nose reveals aromas of red fruits – cherry, raspberry, and red currant – with floral hints of violet and subtle earthy notes. On the palate, the wine is elegant and fresh, with bright acidity, soft tannins, and a silky texture. This finish is refined with a lingering fruity and slightly spicy touch. Enjoy this wine with roast chicken, grilled salmon, charcuterie, and soft cheeses. It is best enjoyed slightly chilled.

IMPORTED BY



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