

DOMAINE DYCKERHOFF

REUILLY “PETIT GRIS” ROSE



Conges’, Les Enaudes’ and ‘La Raie’, with the majority of their plantings dedicated to Sauvignon, and complimented 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.

Reilly is outcropping of limestone and clay soil makes for a terroir suitable for the vine in a region dominated by grain farming. The allowed varieties of Reilly are Sauvignon Blanc, Pinot Noir and Pinot Gris, which is only allowed for rosé, a beguiling wine with the slightly pink tint and rich texture of the Pinot Gris grape, more than just a dry rosé. The wines of Reilly are pleasurable and easy to drink, a racy, cool-climate style that is sure to please, and can be great alternatives to Sancerre in terms of value.

Region:	Loire
Appellation:	Reilly
Owner:	Christian Dyckerhoff
Established:	2004
Farming Practices:	Certified sustainable by Terra Vitis (starting with 2016 vintage)
Vineyard:	.5 ha
Soil:	Clay and Limestone and Gravel
Grape Varieties:	100% Pinot Gris
Age of Vines:	10 years
Yield/Acre:	58 hl/ha
Avg Production:	9,000 Bottles

Vinification and Élevage: Cool maceration and gentle pressing are followed by fermentation and aging in stainless steel, with an emphasis on preserving freshness and high-toned aromatics. The Pinot Gris Rosé stays in contact with its skins briefly, then is pressed directly and fermented.

Tasting Notes: Pale salmon color, . fruity nose. Great length and freshness in the palate with flavors of wild strawberries, peach skin and mineral.

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