Domaine de Chevilly

REUILLY LA LICORNE ROUGE

Rouge - Loire

Agricultural Methods :

Lutte raisonnée
HVE

Presentation

Before harvesting by machine, sorting is carried out on the plot. The harvest is put in vats for a short week. During this period of maceration and fermentation, the cap is punched once or twice a day except at the end of maceration. After running off, the wine is kept in vats while awaiting malolactic fermentation. Once this fermentation is complete, the wine is prepared for bottling.

100 % Pinot Noir

The aromas of stewed black fruits monopolize the nose, complemented by a slight hint of smoke. At first touch, the mouth shows a pleasant sweetness and good volume, supported by a tannic structure in the finish that will soften over time.

Reuilly Rouge goes well with aperitifs (Pâté Berrichon), starters (charcuterie, poultry and mushroom pies), dishes (simmered meat, duck breast) and cheeses. But it can also be enjoyed with friends at the end of the day around an aperitif board!

Awards :

1 star into Guide Hachette 2025

DOMAINE DE CHEVILLY

History

The domaine was created in 1994 by 2 brother, joined after by one of the brother's spouse, starting with only 1,5 hectares. Since that, they have grown in the respect of the Quincy AOC, by only planting Sauvignon. They now produce about 72 000 bottles.

Vines & Wines

Vineyards size
11 Hectares

Farming
Agriculture raisonnée.
Limitation of the vine's strength by doing grassing.

The top value of the domaine
The soil is made of sand more or less deep with an clayish undersoil. The Sauvignon is very well adapted to the soils which warm up fast.

The wines
Machine harvest
They have the best technologies in the cuverie : sorting table, pneumatic

press, temperature controlled cask.

There is an oenologist coming to do the wines and aiming to respect the Terroir as it is what they want to taste in their wines.