



CHÂTEAU  
RÉAUT

*Vintage 2020*

100% Sauvignon – Fermentation in new oak barrels



Entirely restructured in grand cru mode by the Champagne house Roederer, Château REAUT was bought in 2012 by a group of friends from Bordeaux and Burgundy under the aegis of Yannick EVENOU.

More than 550 private investors from all over the world joined them to continue the initial project, proposing great quality wines with the value of sharing pleasure to produce and drink great wines.

**Varietal :** 100% Sauvignon

**Vinification :**

- Destemming
- Direct cold pressing
- Thermo-regulated vinification (17-18°)
- Aged on fine lees.
- **Fermentation in new oak barrels**

A clear pale yellow robe. A clean and pleasant nose, mixing white fruits (vinepeach), and citrus fruit (grapefruit) tastes ; followed by some notes of currant leaves, boxwood and acacia.

The aeration brings exotic notes such as pineapple and mango. Thus, we can expect for a dry and concentrated wine with a bright acidity. On the palate, the wine is clear, fresh and fleshy.

***Neal martin Vinous***

*« ... a cuvée with great aromatic complexity »*

In its evolution, this is a lively wine with a fine texture. The product is well balanced with a fresh citrusy flavor with a long persistence.

