

# DOMAINE CHARPENTIER

## REUILLY – L'ENTIERE

LOIRE

The Charpentier family has been moving to the rhythm of the vine for three generations, currently led by three brothers Jean-Baptiste, Geraud and Etienne. Their father, François Charpentier, was a pioneer in the history of the Reuilly appellation, fighting for its recognition and ensuring the development and sustainability of high-end wine production for the last 40 years. The two older brothers began working at the winery in 2009 and took over the estate in 2012. Etienne joined in 2019. Their aim is produce high-quality wine and promote the richness & authenticity of Reuilly terroirs. The estate now covers 25 hectares of vines and produces 15 cuvées.

Saint Vincent is a cuvée paying tribute to the Patron Saint of winemakers, but also a tribute to their brother Vincent, who passed away at 19.

Farming philosophy : Sustainable, starting organic certification in 2025.

### Vineyard Information

Grape varieties : 100% Pinot Noir

Plot Size : 2 ha (4.94acres)

Average age of the vines : 25-30 years

Soils : Clay-limestone

Exposition : South South-East

Elevation : 120m (393ft)

#### FARMING PRACTICES

- Training method : Guyot simple
- Green harvest to control the yields
- Grass cover in every row
- No synthetic products

### Winemaking

- Handpicked and whole cluster
- Manual sorting
- Whole cluster vinification
- Fermentation : Indigenous yeast or neutral yeast if needed in stainless steel tanks between 10 to 30°C (50 to 86°F)
- Malolactic fermentation
- Aging : 10 months in stainless steel tanks on lees with very little batonnage to keep a maximum freshness
- Fined : Yes (Bentonite)
- Filtration : Bell filter and Kieselguhr (Diatomaceous Earth Filtration)
- SO2 only added bottling, no sulfur added during harvest or the aging process

### Tasting notes

A light ruby colored wine, with a nose of raspberry jam and subtle warm spices. An easy drinking Pinot Noir with notes of red fruit and silky tannins that evolves into hints of blackcurrant, sour cherry, and a touch of pepper. A wine to be shared.

