

JEAN-MICHEL SORBE

Jean-Michel Sorbe was a pioneer of the Quincy region, hailing from a winegrowing family dating back over 100 years in the region. The small region of Quincy is made up of 2 communes and 30 producers. Tiny compared to Sancerre's 2,700 hectares, Quincy covers 250 hectares in a small area to the south-west. Though Quincy's reputation has been small up till recently, it was the second appellation created in France, with Châteauneuf-du-Pape being the first. The region, like its neighbors, is exclusively devoted to producing dry Sauvignon Blancs. Grapes frequently ripen weeks earlier than those of Menetou-Salon and Sancerre due to the unique confluences of this special mesoclimate.



Today, this forward thinking led Sorbe to release a Pinot Gris Rosé from the small Reuilly region. The Reuilly plots, though small, were always farmed in a conscientious way. Soon after the expansion of the Quincy wines, a key partnership enabled the Sorbe Reuilly rosé to be packaged in a revolutionary way, never sacrificing the quality of the wine: the PET plastic bottle. Not only is the Reuilly rosé winning awards, it is offsetting much of the carbon footprint of using standard glass bottles in terms of both transportation and recycling.

Note: PET is a cost-effective and environmentally friendly packaging option ideally suited for young white and rosé style wines. A recent Life Cycle Analysis (LCA) conducted by the Allied Development Corporation determined how the environmental footprint and greenhouse gas emissions of manufacturing and transporting PET relates to alternative forms of packaging. PET containers had the best performance over its entire lifetime with equaling **44% less CO₂ emissions than 750ml glass bottles.** Equivalent to 13 jumbo jet round trips between NY and Paris. In addition to the environmental impact, PET bottles are shatterproof, almost half the weight of glass bottles, and take up much less space.

REUILLY ROSÉ



Varietal/Blend: Pinot Gris

Farming Method: sustainable

Soil: calcareous marl / gravel soils with sand

Average Vine Age: 20 years

Yeast: selected

Fermentation: 2/3 direct, cold pressing and 1/3 skin maceration / cold fermentation at 18°C / racked only twice for filtration and bottling

Aging: N/A

Alcohol: 13%

Fined: bentonite clay

Filtered: diatom filtration

Very pale salmon pink hues with clear and bright highlights. Rose petals and peach aromas. Soft on the palate, Fresh on the finish. Red grapefruit and white peach feature prominently.

Country: France

Region: Loire, Central Vineyards

Sub Region: Reuilly

Vineyard Size: 2 ha

Bottle Size: 750ml PET plastic bottle