



Reilly and its Pinot gris

Coming from Burgundy, Pinot gris is another variant from Pinot noir. Its tint is much clearer.

Grapes are tiny; berries are as tightened as Pinot noir's berries. The skin is very fine and clear and ripens with lots of sugar and scents.

Vinified as a white, Pinot gris will produce a very pale Rosé.

This very special wine presents discreet aromas and an amazing finesse. It possesses an excellent ability for ageing and its aromas will evolve into candied fruits and honey.

Just a few wine-makers vinify Pinot gris grapes to produce a wine that shows the appearance of a Rosé.

Pinot gris is only planted in Reilly and Châteaumeillant (45 ha planted) in the centre Loire area.

CHARACTERISTICS

The wine renders a pale salmon colour with silver highlights, limpid and brilliant.

A nose of floral (white flowers) and fruity (peach) notes.

The mouth is well marked by peach aromas.

The attack is fresh.

What a delicacy on the palate!

It is the rosé that has to be tasted by anyone who doesn't like rosé



This newsletter will highlight one of our grape variety; we will relate its history, its wine-making and its food pairing.

This grape is much polyvalent, which is part of its charming character.

Reilly Rosé

This pale rosé issued from Pinot gris is best served at 10°C

Japanese fried beef - 4 persons

500 g beef tenderloin or rump of steak

Oil for cooking

Marinade

100 ml soya sauce

50 ml red wine

50 ml red wine vinegar

A thin slice of ginger

A thin slice of garlic

Grated ginger

Chopped chives

Salad leaves of your choice



Mix marinade ingredients (add wasabi if desired). Heat the oil in a pan on a high flame and grill every side of the beef: the middle should not be cooked, it has to be blue.

Place marinade and beef in a plastic food bag (empty air as much as possible); the whole piece of beef must be covered by the marinade. Sealed the bag and place it in the fridge for one day.

Thinly slice the marinated beef. Decorate with salad, grated ginger and chopped chives.

CENTRE LOIRE IN THE RISING SUN RECIPE

WINE AND FOOD PAIRING

Assortment of appetizers

Asparagus

Salmon terrine with sweet herbs and cream

Gizzard salad with balsamic vinegar

Large prawns panned with sour sauce

Fruits-based desserts, fruits salad, zabaglione of red

fruits, pear charlotte cake