



## Domaines TATIN

### Quincy Cuvée Sucellus 2020



<b>Country</b>	France
<b>Region</b>	Centre-Loire
<b>Grape variety</b>	Sauvignon Blanc
<b>Alcohol content</b>	13.18 % / Vol.
<b>Residual sugar</b>	0.75 g/l
<b>Total acidity</b>	3.59 g/l H <sub>2</sub> SO <sub>4</sub>

#### VINEYARD

Sustainable viticulture / Terra Vitis certification: spontaneous grass cover between the rows to control the vigour of the plant, mechanical soil tillage for weed management, organic fertilizers and testing of green manure, stopping anti-botrytis products (grey mould), insecticides and CMR substances, planting hedgerows to encourage biodiversity, planting vines from massal selection and historic local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

#### TERROIR

- Gatebourse : vines aged of 55 years, that are planted on deep terraces of fawn sand and gravel.
- Nouzats : vines aged of 65 years, that are planted on deep terraces of red gravel and sand.
- Chaumoux : vines aged of 55 years, that are planted on clayey gravel lying on lacustrine limestone marl.
- Victoires : vines aged of 55 years, that are planted on sandy silt with clayey passages.

#### HARVEST 2020

Harvest 2020: A new solar vintage!

The mild winter 2019/2020 woke up the vines really early in the season, end of March. Thus, our young shoots were under the threat of spring frosts following this early bud break. It is also one of the consequences of the ongoing global warming. But thanks to our Donquixoteque windmills, those air-mixing towers that keep cold air from settling at ground level, the buds will hold on! A dry spring limits vine shoot growth and prevents from any danger of downy mildew. This solar vintage, due to high temperature accumulations, turns out however to be less dry than 2019. Regular thunderstorms brought us rain that fed the vines from June to August to offer us a nice harvest, average in volume, but with a good maturity.

The Harvest Symphony opens up with Pinot Gris as of the end of August, a first!

#### VINIFICATION

- Alcohol fermentation in oak barrels and ageing on lees with regular stirring during a year.
- Blending of the barrels in a tank for a year too.
- Bottled in November 2023, cuvée of 6,651 bottles.

**PACKAGING** Box of 6 x 75 cl.

#### KEEP

To drink in its 5 first years to enjoy the freshness and fruit of Sauvignon. Don't hesitate to forget about it in your cellar for longer... The vertical tastings at our estate show that our whites of Loire evolve very well up to 10 years.

*To enjoy on spicy dishes such as chicken or Saint-Jacques on a curry-coco sauce, snails 'en persillade', smoked fish and certain types of cheese like vieux Salers, époisses...*