

Les Demoiselles TATIN Reuilly Pinot Gris : Grisée 2020

Country	France
Region	Centre-Loire
Grape variety	Pinot Gris
Alcohol	13 % / Vol
Residual sugar	0.40 g/l
Total acidity	3.75 g/l H2SO4.

VINEYARD

We implement a sustainable viticulture: grass planted between the rows to control the vigour of the plant, limitation of the number of bunches, soil tillage for weed management. Thanks to this work, we haven't used any products for grey mould for the last three years. We do not use any CMR products. We are Terra Vitis certified.

TERROIR

- Les Lignis at Reuilly : vines planted in 2004 on sand and gravel of the high terraces of the river Arnon settled on a Kimmeridgien limestone base.
- La Commanderie at Preuilly : vines planted in 2007 on clayey gravel.

HARVEST 2020

Harvests 2020: a new solar vintage!

The mild winter 2019/2020 woke up the vines really early in the season: at the 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 out! A dry spring limits vine shoot growth and does not allow downy mildew to be dangerous. This solar vintage, due to high temperature accumulations, however, turns out to be less dry than 2019. Regular thunderstorms brought us rains who 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 with Pinots Gris from the end of August, a first!

VINIFICATION

- Skin maceration before pneumatic pressing to extract colour and fruity aromas.
- Temperature controlled slow fermentations.
- Ageing on fine lees.
- Filtration and bottling end of January.
- Cuvée of 15 000 bottles

PACKAGING 6 x 75 cl box, 12 x 37.5 cl box, 3x150 cl box

KEEPING

Up to five years

To enjoy with the first rays of sunshine of spring. On its own or with charcuterie



