



Les Demoiselles Tatin - Domaine du Tremblay

Quincy Cuvée Vin Noble 2022

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	13.57 % / Vol.
Residual sugar	0.53 g/l
Total acidity	3.40 g/l H ₂ SO ₄



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 long-gone local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

- *Les Rimonets* : vines aged 30 years, that are planted on sand-silty soil deposited on clayey gravel.
- *Les Coudereaux* : vines aged 30 years, planted on sand-silty soil lying deposited on orange clayey gravel.
- *Chaumoux* : vines aged from 30 to 55 years, planted on clayey gravel deposited on lacustrine marl limestone.
- *Les Nouzats* : vines aged from 30 to 65 years that are planted on terraces of red sand.
- *Le Buisson Pouilleux* : vines aged from 10 to 15 years, planted on clay gravel and bottom valley colluvial soil.
- *La Corbinerie* : vines aged from 54 to 59 years that are planted on clayey gravel.

HARVEST 2022

2022 reconnects with the 2018/2019/2020 serial of solar, warm and early vintages. Budburst and vine growth start as of mid-April, thus avoiding the cold frosts of the beginning of the month (phew!!). Flowering follows up very quickly end of May, after a first heatwave (our team begins bow tying at 6am!!). Several heatwaves succeed one another, interrupted by rainy storms (fortunately, we'll avoid those nasty hailstones...). Mildew is well managed this year and the regular rainfalls avoid drought and allow us to get a good harvest. The vendanges are in a hurry again, on September 1st, we start picking the well-ripened grapes of Pinot and Sauvignon.

In the end, this vintage was demanding but it spared us ... and it'll bloom!

VINIFICATION

- Low pressure pneumatic press + thermo-regulated fermentation.
- Ageing on fine lees with stirring.
- First bottling end of January 2023, cuvée of 82,000 bottles.

PACKAGING Box of 6 x 75 cl., box of 12 x 75 cl., box of 12 x 37.5 cl.

KEEP

5 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 Domaine have shown that our white wines of Loire evolve very well up to 10 years... sometimes more!

*To enjoy with seafood and oysters
because the salinity of this Cuvée Vin Noble highlights their flavours.*

