

Reuilly rouge

Les Demoiselles Tatin 2017



Country	France
Region	Centre-Loire
Grape variety	Pinot noir
Alcohol	12.5 % / Vol
Residual sugar	0 g/l
Total acidity	3.55 g/l H ₂ SO ₄ .
Total SO ₂	50 mg/L

Vineyard: We practice a reasoned viticulture, certified Terra Vitis : planting grass between the rows in order to control the vigour of the plant, limitation of the number of bunches, soil tillage. Thanks to this work, Jean hasn't used any products for grey mould over the last three years.

Terroir: *La Commanderie* at Preuilly : vines planted in 2003 on clayey gravel of quaternary sedimentary terraces settled by the rivers which shaped the valley of the Cher.

Harvest 2017: Hazardous weather episodes kept coming and repeating. Oh march! Oh april! Spring was early and the buds started bursting first week of april... But a terrible anticyclone swept the vines, dropping the temperature at -5°C on the 20th April 2017.

It then came back a week later affecting the vineyards of Bordeaux and the Loire, again. Part of the harvest was lost despite of the new antifreeze propellers. These installations set up Collectively between winegrowers are usually efficient but the frost was just too strong. A smooth month of May? Rather fresh and wet! After that, the heatwave of June made the vines go wild. We had trouble keeping up the work of trellising and wire pulling. A slightly rainy but beautiful summer lead us to a late summer ripening in september. Harvest was two weeks early than usual but unfolded peacefully. The healthy grapes reached a beautiful aromatic ripeness.

Vinification:

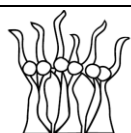
- Grapes are hand harvested in small boxes.
- Pre fermentation carbonic maceration at 8°C.
- Slow fermentation between 25 and 29°C.
- Fruit and tannic extraction with pump-overs.
- One week post fermentation maceration.
- First bottling in September 2018
- Cuvée of 15 000 bottles.

Fruity wine with spicy notes

Packaging : 6 x 75 cL box, 12 x 75 cL box, 12 x 37.5 cL box, available in 1.5L magnum bottle.

Keeping: five to ten years

To enjoy with a good steak, white meat, or even a few types of fish.



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