

# Domaines Tatin

## Quincy Chaumoux 2021



<b>Country</b>	France
<b>Region</b>	Centre-Loire
<b>Grape variety</b>	Sauvignon Blanc
<b>Alcohol content</b>	12.79 % / Vol
<b>Residual sugar</b>	0.38 g/l
<b>Total acidity</b>	4.37 g/l H2SO4

### 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

Chaumoux : the vines, aged of 55 years, are planted on ocre and greyish clayey gravel.

### HARVEST 2021

Harvest 2021: Back to the Centre-Loire classics

Some vines in Brinay, including those of the Ballandors estate, saw half of the buds disappear due to frost. Then the excess rains in May-June limited the effectiveness of the protection against mildew, especially since we were trying an organic protection experiment based only on copper and plants. Then, the summer was generous and the grapes evolved well, without water stress. In the end, autumn came and we harvested from September 20th to October 10th, which allowed us to pick healthy grapes, at good maturity. The botrytis that had developed remained in its noble form and didn't alter the harvest.

This vintage takes us back to the classicism of Sauvignons from the Centre Loire: beautiful freshness, lively citrus fruit, tangy white fruit on nice bitter flavours.

### VINIFICATION

- Plot selection vinified in old oak barrels (8 to 9 wines) from the Gauthier cooperage in Menetou-Salon and an egg-shaped concrete tank.
- Indigenous yeasts.
- Ageing of 10 months on its lees.
- Bottled in July 2022, cuvée of 1,484 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.

*Powerful and fleshy wines, gifted with a mineral salinity that works wonders on seafood.*

