

# Les Demoiselles Tatin - Domaine du Tremblay Quincy Vieilles Vignes 2022

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	13.42 % / Vol
Residual sugar	0.61 g/l
Total acidity	3.33 g/I 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 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 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**

- Per plot to identify each wine on a terroir basis.
- Ageing on fine lees.
- First bottling end of April 2023, cuvée of 20,000 bottles.

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

Powerful wine, fleshy, floral on a saline backbone.

To enjoy with foie gras, lobster or yet, at the apéritif...