



Les Demoiselles TATIN Reuilly Gris 2022



Country	France
Region	Centre-Loire
Grape variety	Pinot Gris
Alcohol content	13.58 % / Vol.
Residual sugar	0.43 g/l
Total acidity	3.61 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 Lignis* in Reuilly : young vines planted in 2003 on the high sandy and gravel terraces of the Arnon river, deposited on kimmeridgian limestone.
- *La Commanderie* in Preuilly : vines planted in 2008 on the clay-sandy gravel of the sedimentary terraces of the Quaternary geologic era, deposited by the rivers that shaped the Cher Valley.

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

- A skin maceration + pneumatic pressing to extract the colour and the fruit.
- Slow thermo-regulated fermentation.
- Ageing on fine lees.
- Filtration and bottling end of January 2023, cuvée of 17,000 bottles.

PACKAGING Box of 6 x 75 cl, box of 12 x 37.5 cl, box of 3 x 150 cl.

KEEP

To enjoy in its 5 first years.

Supple and delicate wine with fruity flavours. To enjoy under the first spring rays of sunlight alone or with charcuteries ... or why not with a Tarte Tatin!

