



Domaines TATIN

Quincy Cuvée Sucellus 2019

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	14.18 % / Vol.
Residual sugar	1.29 g/l
Total acidity	3.63 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 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 2019

A year marked by drought, unlike 2018 which had seen a lot of rain until June. It barely fell 30 mm per month, half the average amount of water. Spring? By the grace of Bacchus, it didn't arrive too early! The buds had barely burst by 25th of April and the anti-frost towers got us through the negative temperatures down to -5° C. The beautiful month of May turned out to be peaceful and fairly cool, with slow growth of the vines, which allowed us to do a good job of disbudding and clearing around each vine. With the dry weather, little pressure from cryptogamic diseases: what a relief!

Summer and its three heat waves didn't bring us much water either. The young vines lost a third of their leaves and the bunches were only half their usual size. The vines over 10 years old held on, they can reach deeper into the ground to find the water they need: 2 / 3 / 6 metres deep. The harvest is once again early: late summer harvest from 5th to 25th of September.

VINIFICATION

- Alcohol fermentation in oak barrels and ageing on lees with regular stirring during a year.
- Blending of the barrels in a tank for a year too.
- Bottled in Novembre 2022, cuvée of 6,475 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.

To enjoy on spicy dishes such as chicken or Saint-Jacques on a curry-coco sauce, snails 'en persillade', smoked fish and certain types of cheese like vieux Salers, époisses...

