



Les Demoiselles TATIN

Reuilly Rouge : Cuvée du Pé Miniau 2018

Country	France
Region	Centre-Loire
Grape variety	Pinot Noir
Alcohol	13 % / Vol
Residual sugar	0.33 g/l
Total acidity	3.30 g/l H ₂ SO ₄ .
Total SO₂	37 mg/L

VINEYARD

We practice a traditional reasoned viticulture: 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, we haven'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.

- *Les Coignons à Reuilly* young vines planted in 2010 and 2011 on clay and limestone

HARVEST 2018

A 2018 solar vintage, warmer than the average 's 10 previous years in Quincy and Reuilly! It 's the same style of vintage than 2015, 2016 and 2017! We finally went through the spring frost, finally ! The first 6 months of the year were marked by heavy rains, especially in May and June, with nearly 200 mm of rain! But pressure of mildew was strong, and the fight is tough! A little damage in some parcels, especially on the deep clay soils that holds too much water.

Then follow three months of drought that make us fear the worst, We remember 2003! But the soil had enough water reserves to allow the vine not to suffer from lack of water and the deficiency of rain allowed a very healthy harvest. Early harvest again, which began in early September.

VINIFICATION

- Grapes are hand harvested in small boxes
- Pre fermentation carbonic maceration at 10°C
- Slow fermentation between 20 and 29°C
- Fruit and tannic extraction with pump-overs.
- One week post fermentation maceration.
- Ageing in 5 years old barrels for 9 months
- First bottling in September
- Cuvée of 5 000 bottles

Fruity wine with spicy notes

CONDITIONNEMENT 6 x 75 cl box.

DURÉE DE GARDE 10 ans

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

