



## Les Demoiselles Tatin - Domaine du Tremblay Quincy Cuvée Vin Noble 2023

<b>Country</b>	France
<b>Region</b>	Centre-Loire
<b>Grape variety</b>	Sauvignon Blanc
<b>Alcohol content</b>	12.41 % / Vol.
<b>Residual sugar</b>	0.24 g/l
<b>Total acidity</b>	3.41 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

- *Les Rimonets* : vines aged 30 years, that are planted on sand-silty soil deposited on clayey gravel.
- *Les Coudereaux* : vines aged 30 years, planted on sand-silty soil lying deposited on orange clayey gravel.
- *Chaumoux* : vines aged of 55 years, planted on clayey gravel deposited on lacustrine marl limestone.
- *Les Nouzats* : the vines were planted at the end of the 50s on terraces of red sand.
- *Le Buisson Pouilleux* : vines aged from 10 to 15 years, planted on clay gravel and bottom valley colluvial soil.
- *La Corbinerie* : vines aged from 10 to 15 years that are planted on clayey gravel.

### HARVEST 2023

Abundant harvest, ripened for a long time under the September sun. Surprising Vintage!

Flowering was successful with a warm and fairly watery month of June, and gave us well-structured clusters. The filling is optimal with welcome stormy rains throughout the summer. In the end, these plump grapes will have plenty of time to ripen throughout a warm and sunny end of summer and beginning of autumn. Long and crazy harvest from September 11 to October 9: when nature is willing, we can join hands and say thank you... We avoided the usual plagues of vines, like frost, mildew, hail... except in Preuilly, where a small tornado, renamed "super storm cell", devastated the village and its vineyard on June 19...

Here again ahead of us, a solar vintage, pretty well balanced!

### VINIFICATION

- Low pressure pneumatic press + thermo-regulated fermentation.
- Ageing on fine lees with stirring.
- First bottling in January 2024, cuvée of 110,805 bottles.

**PACKAGING** Box of 6 x 75 cl., box of 12 x 75 cl., box of 12 x 37.5 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... sometimes more!

*To enjoy with seafood and oysters  
because the salinity of this Cuvée Vin Noble highlights their flavours.*

