



## Les Demoiselles TATIN Reuilly Blanc 2023

<b>Country</b>	France
<b>Region</b>	Centre-Loire
<b>Grape variety</b>	Sauvignon Blanc
<b>Alcohol content</b>	12.59 % / Vol.
<b>Residual sugar</b>	0.22 g/l
<b>Total acidity</b>	3.33 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 Lignis* in Reuilly : vines planted in 2004 on the high sandy and gravel terraces of the Arnon river, deposited on kimmeridgian limestone.
- *La Commanderie* in Preuilly : vines planted in 2007 on clayey gravel.
- *Les Coignons* in Reuilly : young vines planted in 2012 on clay-limestone deposited on a kimmeridgian basis.

### 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 pressing + temperature controlled fermentation (indigenous yeasts).
- Ageing on fine lees with manual stirring (“bâtonnage”).
- First bottling end of January 2024, cuvée of 23,867 bottles.

**PACKAGING** Box of 6 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...

*Unctuous and delicate wine with flavours of white fruit (pear) on a suave final.  
To enjoy at the apéritif or on oysters.*

