



Les Demoiselles TATIN

Reuilly Pinot Gris : Grisée 2022

Country	France
Region	Centre-Loire
Grape variety	Pinot Gris
Alcohol content	13.26 % / Vol
Residual sugar	0.42 g/l
Total acidity	3.76 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: vines planted in 2003 on the sand and gravel of the high terraces of the Arnon river, deposited on Kimmeridgian limestone.
- *La Commanderie* in Preuilly: vines planted in 2008 on the sandy-clay gravel of the Quaternary sediments in terraces shaped by the rivers of 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

- Skin maceration + pneumatic press to extract colour and fruit.
- Slow thermo-regulated fermentation with the skin = skin fermentation.
- Ageing on fine lees in a concrete ovoid tank.
- Filtration and bottling in May 2023, cuvée of 830 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP To enjoy up to 5 years.

*This semi-Orange wine perfectly suits a spicy dish
as it is structured and powerful.*

