



Les Demoiselles TATIN

Vin de France Mam'Zelles Bulles 2021

Pays	France
Region	Centre-Loire
Grape variety	Pinot Gris & Pinot Blanc
Alcohol content	11 % / Vol.
Residual sugar	0 g
Total acidity	5 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

Vignes de l'Etang : these vines were planted in 2010, two thirds of Pinot gris and a third of Pinot blanc, on sandy gravels. It is the only plot that used to be cultivated by Jean's father, Raymond Tatin, to make everyday wine for the farm of the Tremblay consumption. This cuvée was created in 2014 in order to, at last, offer a wine which would go with the famous...Tarte Tatin! In Reuilly, we like Pinot gris, which gives us nice fruity wines, yet with very few acidity. This is why we planted a third of Pinot blanc, which brings the freshness that is necessary for the elaboration of sparkling wines.

HARVEST 2021

Harvest 2021: Back to a classic Centre-Loire vintage

Some vines in Brinay, including those of the Ballandors estate, saw half of the buds disappear due to frost. Then the excess rains in May-June limited the effectiveness of the protection against mildew, especially since we were trying an organic protection experiment based only on copper and plants. Then, the summer was generous and the grapes evolved well, without water stress. In the end, autumn came and we harvested from September 20th to October 10th, which allowed us to pick healthy grapes, at good maturity. The botrytis that had developed remained in its noble form and didn't alter the harvest.

This vintage brings us back to the classicism of Sauvignons from the Centre Loire: beautiful freshness, lively citrus fruit, tangy white fruit on pretty bitter flavours.

VINIFICATION

- Hand-harvest.
- Ancestral Method vinification (only one alcoholic fermentation).
- Hand-bottled, beforehand filtration.
- Zero Dosage, Extra Brut.
- Cuvée of 1916 bottles, bottled in October 2021.

CONDITIONNEMENT Box of 6 x 75 cl.

Lots of freshness and of white fruit for this cuvée of Sparkles.

To serve cold at the apéritif !