



Domaines Tatin

Vin de France Genouillet 2023

Country	France
Region	Centre-Loire
Grape variety	Genouillet
Alcohol content	12.58 % / Vol
Residual sugar	0 g/l
Total acidity	3.6 g/l H ₂ SO ₄
Total SO ₂	50 mg/L

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

This cuvée is made from the mother vines of the grape variety Genouillet, which historically covered up to 7,400 acres of the region of Issoudun in the Indre department. This variety nearly completely disappeared due to Phylloxera. 2023 is our first harvest of the 1.2 acre that we planted on our vineyard, at the Lieu-dit les Gueuchères.

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

- The hand-picked grapes are brought back to the cellar in small cases.
- Thermo-regulated fermentation in a stainless steel tank.
- Several light pumping-overs of the must for a gentle extraction.
- Post-fermentation maceration of a week.
- Bottling in July 2024 of 3,800 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP From 6 to 10 years.

Fruity wines on spicy notes, a nice acidity, typical of this variety yet to be known, savage and suave notes.