

Domaines Tatin

AOC Reuilly Coignons 2023



Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	12.39 % / Vol.
Residual sugar	0.14 g/l
Total acidity	3.6 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

Coignons : young vines that were planted in 2010 and 2011 on kimmeridgian clay and limestone.

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

- Ageing of 10 months in a thermo-regulated tank.
- Indigenous yeasts.
- Bottled in July 2024, cuvée of 1,333 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP

To drink in its 5 first 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 estate show that our whites of Loire evolve very well up to 10 years.



*Wine with a beautiful tension, a powerful salinity
and notes of citrus fruit.*

