



Domaines Tatin

AOC Quincy Chaumoux 2022

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	13.28 % / Vol
Residual sugar	1.11 g/l
Total acidity	2.89 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

Chaumoux : the vines were planted at the end of the sixties on ocre and greyish clayey gravel.

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

- Plot selection vinified in old oak barrels (8 to 9 wines) from the Gauthier cooperage in Menetou-Salon and an egg-shaped concrete tank.
- Indigenous yeasts.
- Ageing of 10 months on its lees.
- Bottled in July 2023, cuvée of 1,435 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.

*Powerful and fleshy wines, gifted with a mineral salinity
that works wonders on seafood.*

