



Les Demoiselles TATIN

Vin de France Mam'Zelles Bulles 2022

Pays	France
Region	Centre-Loire
Grape variety	Pinot Gris & Pinot Blanc
Alcohol content	11,4 % / Vol.
Residual sugar	0 g
Total acidity	4,4 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 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

- Hand-harvest.
- Ancestral Method vinification (only one alcoholic fermentation).
- Hand-bottled, beforehand filtration.
- Zero Dosage, Extra Brut.
- Cuvée of 2000 bottles, bottled in September 2022.

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 !*

