



## Les Demoiselles Tatin - Domaine du Tremblay

### AOC Quincy Cuvée Vin Noble 2024

<b>Country</b>	France
<b>Region</b>	Centre-Loire
<b>Grape variety</b>	Sauvignon Blanc
<b>Alcohol content</b>	12.34 % / Vol
<b>Residual sugar</b>	0.45 g/l
<b>Total acidity</b>	3.77 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

- *Les Rimonets* : vines aged 30 years, that are planted on sand-silty soil deposited on clayey gravel.
- *Les Coudereaux* : vines aged 30 years, planted on sand-silty soil lying deposited on orange clayey gravel.
- *Chaumoux* : vines aged of 55 years, planted on clayey gravel deposited on lacustrine marl limestone.
- *Les Nouzats* : the vines were planted at the end of the 50s on terraces of red sand.
- *Le Buisson Pouilleux* : vines aged from 10 to 15 years, planted on clay gravel and bottom valley colluvial soil.
- *La Corbinerie* : vines aged from 10 to 15 years that are planted on clayey gravel.

#### HARVEST 2024

A strong start to the season with the buds bursting from the vines at the end of March: frost is on the horizon, the winegrowers are on edge and tapping away on their smartphones to check the weather forecast. Everyone has their favourite application: Weenat, Pleinchamp... In the end, a few cold mornings triggered the antifreeze towers to turn on: we got through it once again but it was close. At the same time, the rain has been falling since autumn. It's no surprise that 2024 is one of the 10th wettest vintages in April/May since 1986: more than 1,000 mm of rain in one year between October 2023 and October 2024, that's 50% more than an average year! The pressure of cryptogamic diseases was kept under control in some places while in others, downy mildew sometimes causes up to 80% loss... We had to remain calm... while treating twice more as usual! Slow but very present maturation allows us to harvest between end of September and beginning of October.

In the end, a vintage which will retain a certain freshness while delighting us with its very present fruits. We are really pleased with the last tastings we had to prepare the blends between our different plot vintages!

#### VINIFICATION

- Low pressure pneumatic press + thermo-regulated fermentation.
- Ageing on fine lees with stirring.
- Bottling planned in July 2025.

**PACKAGING** Box of 6 x 75 cl., box of 12 x 75 cl., box of 12 x 37.5 cl.

#### KEEP SUSTAINABLE

5 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 Domaine have shown that our white wines of Loire evolve very well up to 10 years... sometimes more!

*To enjoy with seafood and oysters*

*because the salinity of this Cuvée Vin Noble highlights their flavours.*

