



## TERROIRS COLLECTION

Quincy: when you follow the footsteps of  
Sucellus from vines to wines, through the  
Collection Terroirs and the Cuvée Vieilles Vignes  
of the Domaine du Tremblay...



The vines of **Gatebourse** were planted at the end of the sixties, at the lieu-dit 'les Brosses' in Quincy, on several metres deep tawny coloured sandy gravel. Usually the first plot to be picked, it gives us wines with the freshness, the fruit and the powerful identity of Sauvignon Blanc.

The vines of **Nouzats** were planted at the end of the fifties in Brinay, on very deep red coloured sandy gravel. The wines reach a nice maturity, expressing ripe fruit as well as suave and exotic roundness.

The vines of **Victoires** were planted at the end of the sixties in Quincy, on clayey gravel. The rooting of the vinestocks is very regular. The wines produced are always well balanced and highlighted by iodine mineral hints.

The vines of **Chaumoux** were planted at the end of the sixties in Brinay, on grey and orange coloured clayey gravel. Usually the last to be picked, they offer powerful and fleshy wines, gifted with the mineral salinity that does wonders on seafood.

**GATEBOURSE**

**NOUZATS**

**VICTOIRES**

**CHAUMOUX**

**CUVEE VIEILLES VIGNES**

since 2000

**CUVEE SUCELLUS**

since 1999

**Collection TERROIRS since 2013**



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**The cuvée Vieilles Vignes of the Domaine du Tremblay comes from the blending of these 4 plots.**

We work plot by plot, meaning that the wines are vinified individually in order to keep the quality of each wine according to their terroir. We vinify traditionally in stainless steel vats. The cuvée is blended after fermentation and ageing on fine lees. The blending is done according to the vintage and to the balance we seek to obtain.

**These 4 terroirs are the basis of our Cuvée Sucellus**, which is produced by blending the barrels where the grape must of each plot has fermented. The vinification in barrels continues with an ageing of one year on lees. Then, the second year, the Cuvée is blended in an underground vat. It is bottled during the third year.

**The Cuvées Terroirs: since 2013, we have sought to extend and share the pleasure of tasting wines of terroir.**

With these Cuvées, we are looking to express the different facets of the gravel soils which distinguish the vineyard of Quincy in an original way.

So we created the 'Collection Terroirs' made up of four Cuvées, each from a distinct plot of old vines. The 400 litres barrels come from the Gauthier stave mill and cooperage, who work so well with the oak from the forests of our Berry region. The cuvées from the sandy plots are aged in barrels of 8 to 10 wines, whereas the clayey plot ones are aged in barrels of 6 to 7 wines. In 2020, out of curiosity, we decided to experiment new vats by putting a third of the juice in egg-shaped vats. We don't have enough perspective yet to tell the difference between both methods. Only years of tasting will tell us!





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