



Domaines TATIN Quincy Cuvée Sucellus 2022

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	12.93 % / Vol.
Residual sugar	0.79 g/l
Total acidity	3.44 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

- *Gatebourse* : the vines were planted at the end of the 60s on deep terraces of fawn sand and gravel.
- *Nouzats* : the vines were planted at the end of the 50s on deep terraces of red gravel and sand.
- *Chaumoux* : the vines were planted at the end of the 60s on clayey gravel lying on lacustrine limestone marl.
- *Victoires* : the vines were planted at the end of the 60s on sandy silt with clayey passages.

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

- Alcohol fermentation in oak barrels and ageing on lees with regular stirring during a year.
- Blending of the barrels in a tank for a year too.
- Bottled end March 2025, cuvée of 6,800 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.

To enjoy on spicy dishes such as chicken or Saint-Jacques on a curry-coco sauce, snails 'en persillade', smoked fish and certain types of cheese like vieux Salers, époisses...

