



LES DEMOISELLES TATIN - DOMAINE DU TREMBLAY

AOC QUINCY

LE TREMBLAY 2025

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	13.31 % / Vol
Residual sugar	0.33 g/l
Total acidity	3.5 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

- *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 2025

Scorching and early bird! After 2024, which was a trying year for many winemakers, 2025 came as a relief! A very early bud burst around April 7th put us on our guards for possible drops of temperature and, hurray, not one bit of frost. First obstacle avoided! Then, little, let even no pressure due to cryptogamic diseases of the vine, there were less than 6 treatments in 2025. There was indeed little water from May to end of August and a succession of heatwaves, which rank this vintage as one of the most solar years in the past 2 decades.

The vendanges began on August 26th with the harvest of the Pinots Gris and Noir: the quality of the wines will pretty sure be excellent! The Sauvignons were as ripe as can be, even though they suffered more due to shot berries and water stress.

VINIFICATION

- Low pressure pneumatic press + thermo-regulated fermentation.
- Ageing on fine lees with stirring.
- Bottling in March 2026, cuvée of 74,000 bottles.

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

KEEP

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.*

