



LES DEMOISELLES TATIN

AOC REUILLY ROSÉ

PINOT GRIS 2025

Country	France
Region	Centre-Loire
Grape variety	Pinot Gris
Alcohol content	12,66 % / Vol.
Residual sugar	0,44 g/l
Total acidity	3,07 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 Lignis* in Reuilly : young vines planted in 2003 on the high sandy and gravel terraces of the Arnon river, deposited on kimmeridgian limestone.
- *La Commanderie* in Preuilly : vines planted in 2008 on the clay-sandy gravel of the sedimentary terraces of the Quaternary geologic era, deposited by the rivers that shaped the Cher Valley.

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

- A skin maceration + pneumatic pressing to extract the colour and the fruit.
- Slow thermo-regulated fermentation.
- Ageing on fine lees.
- First bottling in March 2026, planned cuvée of 10,000 bottles.

PACKAGING Box of 6 x 75 cl, box of 12 x 37.5 cl, box of 3 x 150 cl.

KEEP To enjoy in its 5 first years.

Supple and delicate wine with fruity flavours. To enjoy under the first spring rays of sunlight alone or with charcuteries ... or why not with a Tarte Tatin!

