



LES DEMOISELLES TATIN

AOC REUILLY ROUGE

PINOT NOIR 2025

Country	France
Region	Centre-Loire
Grape variety	Pinot Noir
Alcohol content	12.66 % / Vol
Residual sugar	0 g/l
Total acidity	3.66 g/l H ₂ SO ₄
Total SO ₂	66 mg/l

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

- *La Commanderie* in Preuilly: vines planted in 2003 on Quaternary clayey gravel terraces deposited by the rivers that shaped the Valley of the Cher river.
- *Les Coignons* in Reuilly: young vines planted in 2010 and 2011 on Kimmeridgian limestone and clay.

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

- Grapes are hand-harvested in small boxes.
- Pre-fermentation carbonic maceration at 10°C.
- Slow fermentation between 20 and 29°C. Daily pumping-overs of the grape must.
- Post-fermentation maceration of a week.
- First bottling in March 2026, planned cuvée of 20,000 bottles.

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

KEEP From 5 to 10 years.



Fruity wine on spicy notes.

To enjoy with a good steak, white meat or even fish...

