



Domains TATIN

AOC Quincy

Cuvée Sucellus 2023

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	12,33 % / Vol.
Residual sugar	0,63 g/l
Total acidity	3,24 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 2023

Abundant harvest, ripened for a long time under the September sun. Surprising Vintage!

Flowering was successful with a warm and fairly watery month of June, and gave us well-structured clusters. The filling is optimal with welcome stormy rains throughout the summer. In the end, these plump grapes will have plenty of time to ripen throughout a warm and sunny end of summer and beginning of autumn. Long and crazy harvest from September 11th to October 9th: when nature is willing, we can join hands and say thank you... We avoided the usual plagues of vines, like frost, mildew, hail... except in Preuilly, where a small tornado, renamed "super storm cell", devastated the village and its vineyard on June 19th...

Here again ahead of us, a solar vintage, pretty well balanced!

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 in March 2026, cuvée of 6,482 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...

