



LES DEMOISELLES TATIN

AOC REUILLY

CUVÉE DU PÉ'MINIAU 2024

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	12,5 % / vol.
Residual sugar	0 g/l
Total acidity	3,34 g/l H ₂ SO ₄
Total SO ₂	59 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 2024

A strong start to the season with the buds bursting from the vines at the end of March: frost is on the horizon, the winegrowers are on edge and tapping away on their smartphones to check the weather forecast. Everyone has their favourite application: Weenat, Pleinchamp... In the end, a few cold mornings triggered the antifreeze towers to turn on: we got through it once again but it was close. At the same time, the rain has been falling since autumn. It's no surprise that 2024 is one of the 10th wettest vintages in April/May since 1986: more than 1,000 mm of rain in one year between October 2023 and October 2024, that's 50% more than an average year! The pressure of cryptogamic diseases was kept under control in some places while in others, downy mildew sometimes causes up to 80% loss... We had to remain calm... while treating twice more as usual! Slow but very present maturation allows us to harvest between end of September and beginning of October. In the end, a vintage which will retain a certain freshness while delighting us with its very present fruits.

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.
- Ageing for 9 months in a tronconic tank and blending of 70% free-run wine/30% press wine.
- Bottled in July 2025, cuvée of 1,864 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP 10 years and beyond!

**Powerful and ample wine, concentrated of black fruits and structured.
To enjoy with poultry, red meat, game ... and to dare on a spicy dish!**