



DOMAINE DU TREMBLAY

AOC QUINCY

VIEILLES VIGNES 2025



Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	13,9 % / vol.
Residual sugar	0,63 g/l
Total acidity	3,67 g/l H2SO4

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: vines planted at the end of the 60s on deep terraces of fawn sand and gravel
- Nouzats: vines planted at the end of the 50s on deep terraces of red gravel and sand
- Chaumoux: vines 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 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

Per plot to identify each wine on a terroir basis.

Ageing on fine lees.

First bottling inb March 2026, planned cuvée of 16,000 bottles.

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

***Powerful wine, fleshy, floral on a saline backbone.
To enjoy with foie gras, lobster or yet, at the apéritif...***