DOMAINES TATIN

AOC REUILLY PINOT GRIS

GRISÉE 2024



Pays	France
Region	Centre-Loire
Grape variety	Pinot Gris
Alcohol content	12,5 % / vol.
Residual sugar	0,4 g/l
Total acidity	2,77 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 long-gone local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

- *Les Lignis* in Reuilly: vines planted in 2003 on the sand and gravel of the high terraces of the Arnon river, deposited on Kimmeridgian limestone.
- *La Commanderie* in Preuilly: vines planted in 2008 on the sandy-clay gravel of the Quaternary sediments in terraces shaped by the rivers of the Cher valley.

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. We are really pleased with the last tastings we had to prepare the blends between our different plot vintages!

VINIFICATION

Skin maceration + pneumatic press to extract colour and fruit.
Slow thermo-regulated fermentation with the skin = skin fermentation.
Ageing on fine lees in a concrete ovoid tank.
Filtration and bottling in May 2023, cuvée of 830 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP To enjoy up to 5 years.

This semi-Orange wine perfectly suits a spicy dish as it is structured and powerful.

VITICULTURE TERRA VITIS RESPONSABLE