

LES DEMOISELLES TATIN
AOC REUILLY
SAUVIGNON BLANC 2025

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	14.42 % / Vol.
Residual sugar	0.69 g/l
Total acidity	3.51 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 2004 on the high sandy and gravel terraces of the Arnon river, deposited on kimmeridgian limestone.
- *La Commanderie* in Preuilly : vines planted in 2007 on clayey gravel.
- *Les Coignons* in Reuilly : young vines planted in 2012 on clay-limestone deposited on a kimmeridgian basis.

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

- Low pressure pneumatic pressing + temperature controlled fermentation (indigenous yeasts).
- Ageing on fine lees with manual stirring (‘bâtonnage’).
- First bottling planned in June 2026, cuvée of 10,500 bottles.

PACKAGING Box of 6 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…

SUSTAINABLE TERRA VITIS FARMING

Unctuous and delicate wine with flavours of white fruit (pear) on a suave final.

To enjoy at the apéritif or on oysters.