

# Quincy

## Domaine Des Ballandors 2016



Country	France
Region	Centre-Loire
Grape variety	Sauvignon blanc
Alcohol	13 % / Vol
Residual sugar	0.4 g/L
Total acidity	4.1 g/L H <sub>2</sub> SO <sub>4</sub>

**Vineyard :** We practice a reasoned viticulture, certified Terra Vitis : planting grass between the rows in order to control the vigour of the plant, limitation of the number of bunches, soil tillage. Thanks to this work, Jean hasn't used any products for grey mould over the last three years.

**Terroir :**

- *Le Pressoir* : sandy clayey soil. Vineyard planted in the 90's.
- *Chaumoux* : clayey gravel on shell limestone. Vineyard planted in the 60's.
- *Les Victoires* : sandy clayey soil. Vineyard planted in the 60's.
- *Les Ballandors* : young vines planted on clayey gravel.

**Harvest 2016:** Another complicated and hard year to live for the vine growers with this succession of climatic hazards. But at the end a nice vintage! Contradictory?  
- yes because, over the year, the winegrowers' feelings do not play on the quality of our wines!  
- not because the overall bioclimatic profile of this vintage, very contrasted by the opposition of the seasons, finally allowed a fine maturation of the grapes.  
The frost on April 27<sup>th</sup> caused 50 % production losses in Quincy. With luck, Reully was a little less affected. Fresh, very humid spring 2016 made ground work almost impossible and increased mildew development, imposing tight protection of the vineyard. The hot summer of 2016, very dry, allowed the vineyard to catch up with its growing vegetation and to achieve a good maturity of the grapes in early autumn. Autumn harvest, therefore, between 22 September and 10 October.

**Vinification:**

- Each plot is kept separate to identify the wines by their terroir
- Low pressure pneumatic pressing
- Temperature controlled fermentations
- Ageing on fine lees with bâtonnage
- First bottling in February 2017 : Cuvée of 40 000 bottles

**Packaging:** 6 x 75 cL box, 12 x 75 cL box, 12 x 37.5 cL box

**Keeping:** Should be opened within 5 years to enjoy the freshness and fruitiness of Sauvignon blanc. But you can forget it in your cellar for a little longer. Vertical tastings proved that white Loire wines can be kept up to 10 years.

*Perfect for starters with goat cheese!*



**Domaines Tatin**  
Le Tremblay 18120 Brinay  
Tél: +33 2 48 75 20 09 - Fax : +33 2 48 75 70 50  
Email: [contact@domaines-tatin.com](mailto:contact@domaines-tatin.com) Site: [www.domaines-tatin.com](http://www.domaines-tatin.com)

