

Quincy

Domaine Des Ballandors 2017



Country	France
Region	Centre-Loire
Grape variety	Sauvignon blanc
Alcohol	13.5 % / Vol
Residual sugar	0.4 g/L
Total acidity	4.0 g/L H ₂ SO ₄

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 2017: Hazardous weather episodes kept coming and repeting. Oh march! Oh april!
Spring was early and the buds started bursting first week of april... But a terrible anticyclone swept the vines, dropping the temperature at -5°C on the 20th April 2017.
It then came back a week later affecting the vineyards of Bordeaux and the Loire, again. Part of the harvest was lost despite of the new antifreeze propellers. These installations set up Collectively between winegrowers are usually efficient but the frost was just too strong.
A smooth month of May? Rather fresh and wet! After that, the heatwave of June made the vines go wild. We had trouble keeping up the work of trellising and wire pulling.
A slightly rainy but beautiful summer lead us to a late summer ripening in september.
Harvest was two weeks early than usual but unfolded peacefully. The healthy grapes reached a beautiful aromatic ripeness.

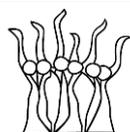
Vinification:

- 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 2018 : 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 Site: www.domaines-tatin.com