

# Reuilly Pinot Gris

## Les Demoiselles Tatin 2016



Country	France
Region	Centre-Loire
Grape variety	Pinot gris
Alcohol	13 % / Vol
Residual sugar	0.2 g/L
Total acidity	3.7 g/L H <sub>2</sub> SO <sub>4</sub>

Vineyard: We practice a reasoned viticulture: 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, we haven't used any products for grey mould over the last three years.

Terroir :

- *Les Lignis* at Reuilly : vines planted in 2003 on sand and gravel of the high terraces of the river Arnon settled on a Kimmeridgien limestone base.
- *La Commanderie* at Preuilly : vines planted in 2008 on clayey gravel of quaternary sedimentary terraces settled by the rivers which shaped the valley of the Cher. Second harvest for this plot this year.

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, Reuilly was a little less affected. Fresh, very humid spring 2016 made ground work almost impossible and increased mildiou 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.

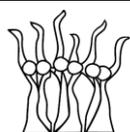
Vinification:

- Skin maceration before pneumatic pressing to extract colour and fruity aromas.
- Temperature controlled slow fermentations.
- Ageing on fine lees.
- Filtration and bottling end of January.
- Cuvée of 6 000 bottles.

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

Keeping: up to five years.

*To enjoy with the first rays of sunshine of spring. On its own or with charcuterie.*



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