

Quincy Domaine Du Tremblay

Cuvée Vin Noble 2016



Country	France
Region	Centre-Loire
Grape variety	Sauvignon blanc
Alcohol	13 % / Vol.
Residual sugar	044 g/L
Total acidity	3.80 g/L H ₂ SO ₄



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, Jean hasn't used any products for grey mould over the last three years.

Terroir:

- *Les Rimonets* : 20 years old vines. Loamy sandy soils on clayey gravel.
- *Les Coudereaux* : 20 years old vines. Sandy loam on orange clayey gravel.
- *Chaumoux* : 40 years old vines. Clayey gravel settled on marly shell limestone.
- *Les Nouzats* : 20 and 60 years old vines planted on red sand terraces.
- *Le Buisson Pouilleux* : young vines on clayey gravel and colluvial soils.

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 27th 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 January 2017 : Cuvée of 50 000 bottles

Tremblay blend : 75% 20 years old vines 25% old vines between 40 and 60 years old.

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.

To enjoy with seafood and oysters which have the right salinity to fully reveal this Cuvée.



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