

Quincy Domaine Du Tremblay

Cuvée Vin Noble 2017



Country	France
Region	Centre-Loire
Grape variety	Sauvignon blanc
Alcohol	13.5 % / Vol.
Residual sugar	0.3 g/l
Total acidity	3.8 g/l H2SO4.



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:

- *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 2017: Hazardous weather episodes kept coming and repeating. 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:

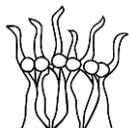
- Each plot is kept separate to identify the wines by their terroir
- Low pressure pneumatic pressing
- Temperature controlled fermentations
- Ageing on fine lees with bâtonnage
- First bottling in January 2018 : Cuvée of 50 000 bottles

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



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