

Quincy Domaine Du Tremblay

Cuvée Vieilles Vignes 2015



Country	France
Region	Centre-Loire
Grape variety	Sauvignon blanc
Alcohol	13.5 % / Vol
Residual sugar	0.5 g/L
Total acidity	4.3 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:

- *Gatebourse* : old vines on deep terraces of sand and gravel.
- *Nouzats* : old vines on red sand terraces.
- *Chaumoux* : 40 years old vines. Clayey gravel settled on marly shell limestone.
- *Coudereaux* : 20 years old vines on sandy loam with clayey veins.

Vintage 2015 : The agro-climatic context has produced a true solar vintage ... Extremely good! The mild spring in April , causes the buds not to burst until the end of the month. Phew! No frost ...

The lovely stimulating month of May, induces the vines to flower early.

In late May, a heat wave of 30° C occurs and smothers some of the future grape seeds.

Instead of 80/100 grapes per bunch, it falls to 30/60 grapes . . . consequently the harvest is reduced. At last a real summer! Hot and dry, making the protection against fungal attacks easier.

Finally, plenty of rain in August restarts and unlocks the maturation of the grapes.

Result: early harvests starting on September 7th, almost two weeks ahead of time!

Vinification:

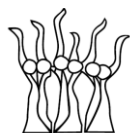
- Each plot is kept separate to identify the wines by their terroir.
- Low pressure pneumatic pressing.
- Ageing on fine lees with bâtonnage.
- First bottling in June 2016
- Cuvée of 10 000 bottles

Vieilles vignes blend : Cuvée made with the different old vines of the vineyard.

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

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 foie gras or lobster. This wine is also a nice aperitif



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