



Les Demoiselles TATIN

Reuilly Rouge Cuvée du Pé Miniau 2019

Country	France
Region	Centre-Loire
Grape variety	Pinot Noir
Alcohol content	13.5 % / Vol.
Residual sugar	0 g/l
Total acidity	3.25 g/l H ₂ SO ₄
Total SO ₂	60 mg/L

VINEYARD

Sustainable viticulture / Terra Vitis certification: spontaneous grass cover between the rows to control the vigour of the plant, mechanical soil tillage for weed management, organic fertilizers and testing of green manure, stopping anti-botrytis products (grey mould), insecticides and CMR substances, planting hedgerows to encourage biodiversity, planting vines from massal selection and historic local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

- *La Commanderie* in Preuilly: vines planted in 2003 on Quaternary clayey gravel terraces deposited by the rivers that shaped the Valley of the Cher river.
- *Les Coignons* in Reuilly: young vines planted in 2010 and 2011 on Kimmeridgian limestone and clay.

HARVEST 2019

A year marked by drought, unlike 2018 which had seen a lot of rain until June. It barely fell 30 mm per month, half the average amount of water. Spring? By the grace of Bacchus, it didn't arrive too early! The buds had barely burst by 25th of April and the anti-frost towers got us through the negative temperatures down to -5°C. The beautiful month of May turned out to be peaceful and fairly cool, with slow growth of the vines, which allowed us to do a good job of disbudding and clearing around each vine. With the dry weather, little pressure from cryptogamic diseases: what a relief!

Summer and its three heat waves didn't bring us much water either. The young vines lost a third of their leaves and the bunches were only half their usual size. The vines over 10 years old held on, they can reach deeper into the ground to find the water they need: 2 / 3 / 6 metres deep. The harvest is once again early: late summer harvest from 5th to 25th of September.

VINIFICATION

- Grapes are hand-harvested in small boxes.
- Pre-fermentation carbonic maceration at 10°C.
- Slow fermentation between 20 and 29°C. Daily pumping-overs of the grape must.
- Ageing for 9 months in a tronconic tank and blending of 70% free-run wine and 30% press wine.
- Bottled in November 2020, cuvée of 3,909 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP 10 years.

*Powerful and ample wine, concentrated of black fruits and structured.
To enjoy with poultry, red meat, game ... and to dare on a spicy dish!*