



## Les Demoiselles TATIN Reuilly Rouge 2022

<b>Country</b>	France
<b>Region</b>	Centre-Loire
<b>Grape variety</b>	Pinot Noir
<b>Alcohol content</b>	13.01 % / Vol
<b>Residual sugar</b>	0 g/l
<b>Total acidity</b>	3.46 g/l H <sub>2</sub> SO <sub>4</sub>
<b>Total SO<sub>2</sub></b>	21 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 2022

2022 reconnects with the 2018/2019/2020 serial of solar, warm and early vintages. Budburst and vine growth start as of mid-April, thus avoiding the cold frosts of the beginning of the month (phew!!). Flowering follows up very quickly end of May, after a first heatwave (our team begins bow tying at 6am!!). Several heatwaves succeed one another, interrupted by rainy storms (fortunately, we'll avoid those nasty hailstones...). Mildew is well managed this year and the regular rainfalls avoid drought and allow us to get a good harvest. The vendanges are in a hurry again, on September 1st, we start picking the well-ripened grapes of Pinot and Sauvignon.

In the end, this vintage was demanding but it spared us ... and it'll bloom!

### 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.
- Post-fermentation maceration of a week.
- Bottling date to be defined, cuvée of 9,300 bottles.

**PACKAGING** Box of 6 x 75 cl, box of 12 x 37.5 cl, box of 3 x 150 cl.

**KEEP** From 5 to 10 years.

*Fruity wine on spicy notes.  
To enjoy with a good steak, white meat or even fish...*

