



## Les Demoiselles TATIN Reuilly Rouge 2023

<b>Country</b>	France
<b>Region</b>	Centre-Loire
<b>Grape variety</b>	Pinot Noir
<b>Alcohol content</b>	12.50 % / Vol
<b>Residual sugar</b>	0 g/l
<b>Total acidity</b>	3.45 g/l H <sub>2</sub> SO <sub>4</sub>
<b>Total SO<sub>2</sub></b>	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 2023

Abundant harvest, ripened for a long time under the September sun. Surprising Vintage!

Flowering was successful with a warm and fairly watery month of June, and gave us well-structured clusters. The filling is optimal with welcome stormy rains throughout the summer. In the end, these plump grapes will have plenty of time to ripen throughout a warm and sunny end of summer and beginning of autumn. Long and crazy harvest from September 11 to October 9: when nature is willing, we can join hands and say thank you... We avoided the usual plagues of vines, like frost, mildew, hail... except in Preuilly, where a small tornado, renamed "super storm cell", devastated the village and its vineyard on June 19...

Here again ahead of us, a solar vintage, pretty well balanced!

### 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.
- Bottled in June 2024.

**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...*

