



Les Demoiselles TATIN

AOC Reuilly Red Cuvée Écarlate 2023

Country	France
Region	Centre-Loire
Grape variety	Pinot Noir
Alcohol	13 % / Vol
Residual sugar	0 g/l
Total acidity	3.85 g/l H ₂ SO ₄
Total SO₂	50 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 long-gone local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

- *La Commanderie at Preuilly* : vines planted in 2003 on clayey gravel of quaternary sedimentary terraces settled by the rivers which shaped the valley of the Cher.
- *Les Coignons at Reuilly* : vines planted in 2010 and 2011 on clay and limestone.

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

- This manual harvest is brought to the cellar in small boxes
- Vatting in successive layers of whole bunches and destemmed grapes
- Alcoholic fermentation in temperature-controlled stainless steel tanks, punching down
- De-vatting before the end of the AF (one week to 10 days of maceration)
- Bottled in July 2024, a batch of 2,667 bottles

PACKAGING 6 x 75 cl box

KEEP to enjoy from 2 to 10 years



Fruity wine with cherry and strawberry notes and a peppery finish