Quincy Domaine Du Tremblay Cuvée Vieilles Vignes 2013

Country	France		
Region	Centre-Loire		
Grape variety	Sauvignon blanc		
Alcohol	12.5 % / Vol		
Residual sugar	0.8 g/L		
Total acidity	4.8 g/L H ₂ SO ₄		







We practice a traditional 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.

<u>Vintage</u>: 2013: a vintage of patience ... A lot of climatic variations again! A humid and cool spring slowed down plant growth. We estimated a two weeks late vintage. But we were fortunate to have a beautiful summer which helped catch up a little and give us a good development of the vines and the grapes. The harvest took place between the Ist and the I9th of October.

Vinification:

- Each plot is kept separate to identify the wines by their terroir.
- Low pressure pneumatic pressing.
- Temperature controlled fermentations.
- Ageing on fine lees with bâtonnage.
- First bottling in January 2014.
- 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

<u>Keeping:</u> 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



Domaines Tatin

Le Tremblay 18120 Brinay Tél: +33 2 48 75 20 09 - Fax : +33 2 48 75 70 50

Email: contact@domaines-tatin.com Site: www.domaines-tatin.com