

Quincy

Cuvée Sucellus 2012

Country	France
Region	Centre-Loire
Grape variety	Sauvignon blanc
Alcohol	12.5 % / Vol
Residual sugar	0.9 g/L
Total acidity	3.75 g/L H ₂ SO ₄



Vineyard: 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 sandy clayey terraces.
- *Chaumoux*: 40 years old vines. Clayey gravel settled on marly shell limestone.
- *Nouzats*: 20 and 60 years old vines planted on red sand terraces.
- *Victoires*: 20 years old vines on sandy loam with clayey veins.

Vintage: 2012: A vintage of patience ... Many climatic hazards for this vintage, again! Everything started with a frost on April 17th: as a consequence, the first buds have burned out. Then, June was very fresh and rainy which produced a high level of flower abortion. At the end, we obtain few grapes on our vines.

Low yields so, but summer bought our smiles back: August and September allowed a perfect quality and a very good maturation. Vintage harvested between September 25th and October 1st: maturity.

Vinification:

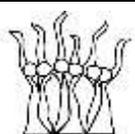
- Alcoholic fermentation in barrels.
- Ageing on lees with regular bâtonnage.
- Ageing in casks during a year. The barrels are then blended in a tank and left for another year.
- Bottling end of 2014
- Cuvée of 7 000 bottles

The barrels are made with oak from the centre of France, in the local region of the domain, the Berry. Some of the wood comes from the forest Bois Rameau, part of the village of Brinay. The cooper is Gauthier frères in Menetou-Salon.

Packaging: 6 x 75 cL box

Keeping: 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.

This wine is perfect for spicy food like chicken or scallops curry. To try with smoked fish (eel, salmon) or snails. Also suited for old cheese such as old Salers or Epoisse.



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