

# Reuilly rouge

## Les Demoiselles Tatin 2013

Country	France
Region	Centre-Loire
Grape variety	Pinot noir
Alcohol	12.5 % / Vol
Residual sugar	0 g/L
Total acidity	3.45 g/l H <sub>2</sub> SO <sub>4</sub>
Total SO <sub>2</sub>	60 mg/L



**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, we haven't used any products for grey mould over the last three years.

**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.

**Vintage:** 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. This plot was hand harvested on the 4<sup>th</sup> and 6<sup>th</sup> of September.

**Vinification:**

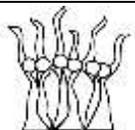
- Grapes are hand harvested in small boxes.
- Pre fermentation carbonic maceration at 10°C.
- Slow fermentation between 25 and 29°C.
- Fruit and tannic extraction with pump-overs.
- One week post fermentation maceration.
- Ageing only in tank.
- First bottling in September 2013.
- Cuvée of 3 000 bottles.

*Fruity wine with spicy notes*

**Packaging :** 6 x 75 cL box, 12 x 75 cL box, 12 x 37.5 cL box, available in 1.5L magnum bottle.

**Keeping:** five to ten years

*To enjoy with a good steak, white meat, or even a few types of fish.*



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