

2015 HARVESTS



Quite difficult to forget the weather we had this year! Timid winter, dry spring, a scorching summer...

Harvest has never been so healthy: no bad occurrences such as oidium or mildew pressure.

Harvest started September 3rd, grapes were superb. The size of the berries, hence the quantity of juice to extract was the only downside.

Although the acidity is not too high as a consequence of strong warmth, the quality is still here.

To recapitulate, yields are quite low but yet the quality is wonderful. As far as concerning vintage 2015, we will unfortunately have to deal with little quantities.



In the wine making cellar, we continue technical tasting analyses so as to offer you a fresh and crispy Reuilly in 2016.

Recycling corks.

When we have drunk a good bottle of wine, most of the time the cork ends up into the bin. Why don't we keep and recycle it? You may find plenty of brilliant ideas to craft or to transform corks into agreeable and useful stuff.



What's up in the vineyard?

We have decided to salvage a former and ancestral practice on the vines. As amazing as useful! Some vine stocks suffering from a wood disease called Esca have to be removed. "Le curetage de l'*amadou* (tender wood)", the curettage consists in removing tender wood out of the stock as a dentist would do with tooth decay.

What is the practice?



One might open gently and carefully the stock up to the *amadou* without cutting the sap flux. The *amadou* has to be eliminated by scraping out the wood with a little chain saw. Each fraction of *amadou* — generating toxins, located into the head of the vine stock has to be eradicated. Christophe Touret, who has been working for the Domain for 16 years, was trained to operate this delicate and hazardous skill. He is able to spot on and identify unhealthy vines. Then he treats them manually all year long. Results are much promising.

We invite you to watch this SICAVAC Vidéo: https://www.youtube.com/watch?v=vE-dqdzvGCs&feature=player_embedded