



QUINCY

QUINCY « LES NIOBLES »



VINEYARD

The Quincy vineyard covers 166 ha to the west of Bourges, on the banks of the Cher river. The appellation produces exclusively Sauvignon Blanc wines. The vineyard is planted on "warm" soil made up of sand and gravel terraces, enabling the grapes to ripen more rapidly.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Sand on limestone terraces

WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation at 15-20°C in stainless steel tanks for 10 days
- Aged in stainless steel tanks for 3 months

TASTING

Pale gold in color with green highlights, this Quincy is best appreciated young, with its aromas of white flowers and ripe grapefruit.



Food pairing

This wine goes perfectly with asparagus and seafood. It's also an excellent aperitif wine.



Service temperature

Between 8 and 10°C (46-50°F)



Ageing

3 to 5 years