



QUINCY « LES NIORLES »

This discreet appellation is composed of particularly sunny plots of vines on the banks of the River Cher. The Sauvignon Blanc surprises us with its freshness and its purity. Its citrus notes combine wonderfully well with fish and seafood. This wine is well-balanced in the mouth with a subtle vivaciousness. One of the greatest Sauvignons Blancs.



VINEYARD

This 166-ha vineyard is located in the west of Bourges on the banks of the Cher. White wines produced from Sauvignon exclusively compose this Appellation. The vineyard is planted on terraces made of sand and gravels. This soil makes the grapes grow faster.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Soil composed of sand on chalky terraces.

WINEMAKING

Static settling of the must at low temperature - 10-day fermentation between 15°C and 20°C in stainless-steel vats - Artificial yeast is not used and malolactic fermentation is avoided - Maturing of the wine on the lees for 3 months before bottling.

TASTING

Lively and round at the same time, our Quincy is particularly appreciated for its youth and its fruity notes. Lightly beading at the end, this wine gives an incomparable impression of freshness.



Food pairing

Ideal with asparagus or shellfish. It is an easy-to-drink wine.



Service temperature

Between 8 and 10°C

