



QUINCY 2023

Cuvée Tradition

Quincy is one of the 7 vineyards that make up the Centre Loire region. Its single grape variety, Sauvignon, is also the emblematic grape variety of the Centre Loire.

The vines are planted on ancient terraces of the Cher River. This sedimentary origin gives the wines a unique taste, where Sauvignon finds its finest expression.



Terroir

Ancient sandy-gravel alluvium on Berry lacustrine clay.

Our vines have an average age of 30 years. Some are 55 years old.

Grape varieties

100% Sauvignon. Blend of young and old vines.

Surface area and production

Production area: 12.6 ha, i.e. around 100,000 bottles (60hl/ha).

Vinification

Pressing followed by 24-hour settling. Fermentation and ageing in temperature-controlled vats. Racking at the end of November and resting on fine lees before filtration and first bottling in January.

Characteristics

Drink within 3 - 4 years. Young vines bring freshness and fruitiness, while old vines give fullness and body that balance the whole.

Tasting notes

Pale yellow color with white gold highlights. Beautiful aromatic expression with lots of roundness and white flower aromas. The palate strikes a fine balance between freshness, roundness and fruitiness. The long finish recalls light citrus notes. Enjoy as an aperitif with galette aux pommes de terre du Berry, seafood and shellfish, goat's cheeses, charcuterie, warm pies... and whatever else takes your fancy.