



QUINCY 2023

Cuvée Saint Edme

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.



Soil

The terroir is composed of sandy gravel on lake clays from the Berry region.

Grape varieties

100% Sauvignon, our vines are between 40 and 70 years old.

Area and production

The production area covers 2.8 Ha, around 22,000 bottles (60 hl/ha).

Vinification

Pressing followed by settling for 12 to 24 hours. Fermentation in temperature-controlled vats. Racking in November and resting on fine lees before filtration and bottling in June following the harvest.

Caractéristiques

Our wines, made from old vines, need time to blossom... They develop a lot of roundness while retaining that characteristic Sauvignon fruitiness. This wine will reach its full potential 1 ½ to 2 years after harvest.

Tasting notes

Golden hue. The nose develops aromas of candied citrus fruits and hints of almonds. The palate is ample and generous, combining finesse and elegance, with a fine finish. Enjoy as an aperitif with galette aux pommes de terre du Berry, with hot fish in sauce, white meats, Asian dishes, sweet and savory dishes... And whatever your inspiration.

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