



QUINCY LE CLOS DE LA VICTOIRE 2018

The expression of sauvignon blanc from sand and gravel terraces.

VINEYARD

Terroir: clay, sand and gravel alluvium.
Grape variety: Sauvignon Blanc.
Surface area: 1.7 hectares.
Age of vines: 45 years.
Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild.
Spring: a few frosts.
Summer: heat and drought.
Autumn: Indian summer.



HARVEST DATE

September 20th

WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Settling: cold.
Fermentation: in thermoregulated stainless-steel vats.
Aging: on fine lees in stainless-steel vats.



TASTING

Appearance: pale gold yellow color.
Nose: where citrus and tropical fruits intertwine.
Palate: rich and succulent, with a beautiful tension that prolongs the pleasurable experience of this wine.



WINE PAIRING

The richness and freshness of this wine will accompany scallops, shrimp, langoustines a la plancha or even a deep-fried Loire fish.

