



JEAN ■ MICHEL SORBE

QUINCY CLOS DE LA VICTOIRE

JEAN-MICHEL SORBE 2017



VITICULTURE:


- **Grape variety:** Sauvignon blanc
- **Terroir:** Sandy, gravel soil
- **Way of farming:** Sustainable agriculture – tillage


Sustainable Agriculture is a **responsible approach**, which optimizes the qualitative result while controlling inputs, taking into consideration the **protection of health** and the **environment**.


WINE-MAKING AND AGEING:

- **Harvest time:** Mid September
- **Ageing:** On lees in stainless steel tank
- **Destemming:** Yes

TASTING:

 Pale golden colour with green highlights


 Very expressive nose with aromas exotic fruit

 Well balanced mouth, harmonious feeling


Passion fruit notes

Balance tasted with a notable duration

FOOD AND WINE PAIRING:

 Fish terrine, smoked fish, zander, whitebaits, monkfish, salmon, lobster and crayfish

 Carpaccios, poultry, stewed or marinated veal, cooked meats

 Crottin de Chavignol, Raclette, Tartiflette or Savoie Fondue, but also Emmental or Camembert

USEFUL ADVICES:

- **Serving temperature:** From 8 to 12 °C
- **We recommend leaving this wine to breathe for a moment after pouring to release the fullness of its aromas.**

