

JEAN MICHEL SORBE



QUINCY JEAN-MICHEL SORBE 2019

The expression of sauvignon blanc from marls, sand and gravel terraces.

VINEYARD

Terroir: sand-gravel.
Grape variety: Sauvignon blanc.
Surface area: 3.8 hectares.
Age of vines: 35 years.
Reasoned agriculture: mechanical weeding, tillage.

CLIMATE CONDITIONS

Winter: mild and rainy.
Spring: a few frosts, precipitation and high temperatures.
Summer: heat and drought.
Autumn: Indian summer.



HARVEST PERIOD

From September 11 to October 2

WINEMAKING

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



TASTING



Appearance: pale yellow, green tones.
Nose: expressive with floral and yellow fleshed fruit notes.
Palate: ample, round and precise, giving it a beautiful extended finish.

WINE PAIRING



A wine that will enhance fish such as lemongrass bream, grilled veal tendons or simply with goat cheese from the Loire Valley.

ACCOLADES

Gold Medal:
Concours des Ligiers 2020
Concours Mondial du Sauvignon 2020
90/100 Wine Enthusiast 2020

