



QUINCY LE CLOS DE LA VICTOIRE 2019

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

October 2nd

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 greatly pair scallops, shrimp, or Cap Cod oysters. Why not try a deep-fried fish.

