

QUINCY LES BELLES FONTAINES 2019

The expression of Sauvignon Blanc from marls, sand and gravel terraces.

VINEYARD

Terroir: sand-gravel.
Grape variety: Sauvignon Blanc.
Surface area: 10 hectares.
Age of vines: 40 years.
Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

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



HARVEST PERIOD

September

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 yellow with green highlights.

Nose: citrus notes with hints of pear.

Palate: sustained with a beautiful balance. Succulent and fresh at the same time, with a pleasant finish.



WINE PAIRING

This wine will particularly pair well with a mushroom pie, rillettes, a mustard or simply grilled rabbit saddle .

