

# Quincy AOP

Éric Louis

## 2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulture" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



**Grape variety:** 100% sauvignon blanc



**Terroir:** The vines grow on an ancient, gently rolling terrace of the Cher, composed of sand and gravels.



**Vinification:** The grapes are pressed immediately after picking. After a cold settling, the alcoholic fermentation is carried out at a controlled temperature from 18°C to 22 °C in thermoregulated stainless steel tanks.

**Ageing** The wine is ageing on its fine lees for a few months. In spring, the first bottling takes place under nitrogen protection to protect the wine and to reduce the adding of sulphites in our wines.



**Tasting:** Fleshy and elegant... The wine expresses notes of delicate citrus fruits associated with a subtle hint of white flowers. The palate is fruity, well-balanced and offers a juicy frame, some tension, as well as a lot of gourmandise. You will have the impression of biting into a fresh grape.



**Service:** 10°C to 12°C

**Food pairing:** It balances nicely with shellfish, and seafood. It is also a perfect combination with goat cheese and pairs well with honey/nuts/almond based desserts.

**Ageing potential:** 3 years depending on the vintage.

