

Quincy

Cave de Gortona

Gortona, the Gallo-Roman

The country of Sancerre was undoubtedly occupied by the Roman Empire. It is possible to think that there was an oppidum on the rock of Sancerre and that the ancient urban core overextended to Saint Thibault, "Gortona" at this time. Archaeologists found remains of Roman villas and Roman ruins. The Loire crossed by a bridge has made this area a favourable market place. Gortona became then a farming village and after that a wine-growing village, hence the origin of the name.



GRAPE VARIETY

100% sauvignon blanc



TERROIR & FARMING

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



WINEMAKING

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. Then, the wine is aging 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 NOTES

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.

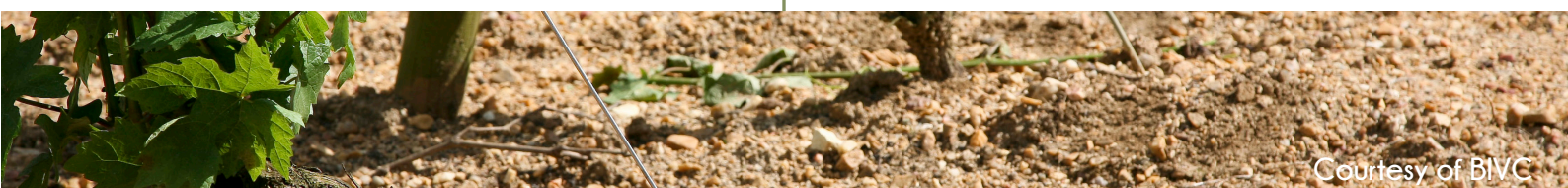


FOOD & WINE

Serve between 10°C to 12°C

Wine & 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.

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC