



Quincy AOP Éric Louis

2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.

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. You will have the impression of biting into a fresh grape.

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