



Quincy AOP Éric Louis

2022: a vintage out of all our expectations - both rich and balanced!

The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



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