



# Quincy AOP Éric Louis

## 2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. Spared by spring frost and hailstorm, we got a full harvest. We don't like to say that a harvest was outstanding because the term "outstanding" is used so much that it almost loses its unusual character. However, the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



## 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