

# Quincy

## « la Terrasse » Robert Cantin

Half a century ago, Robert Cantin was cultivating a few hectares of vines in the village of Thauvenay and was making his own barrels. Nicknamed "Robert", my grandfather -*fine local dialect poet*- knew like no one else how to tell the stories of our region with his nice accent from Sancerre.

He was a passionate winegrower treating his vineyard and his wine with love and respect, may this Cuvée pay tribute to him!



### 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.

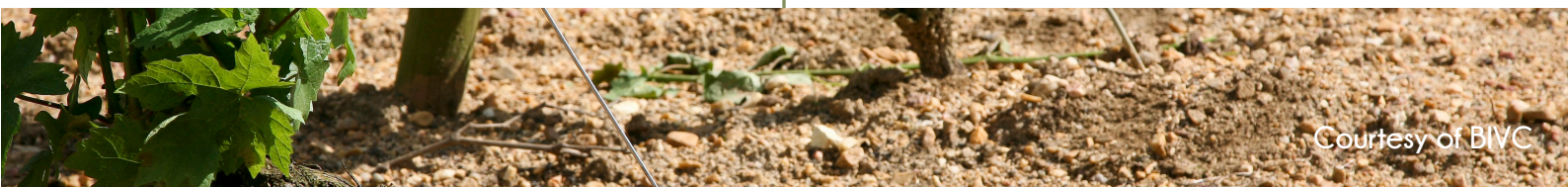


### FOOD & WINE

**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