



**Mineral and straightforward, this Quincy is round on the palate, balanced, and offers a fresh fruitiness on a fine, elegant structure.**

## QUINCY

« Terrasse des Grands Hommes »

TERROIR: Sand & gravel

BEST SERVED AT: 10-12°C (50-53°F)

### VITICULTURE & TERROIR

- The vines are planted on **an ancient terrace of the Cher, historically a training ground for the Poilus** (nickname of the French soldiers) on their way to the frontline during the First World War
- A "light" terroir made up of **sand and gravel** enabling the soils to warm up quickly

### WINEMAKING

- **As soon as the harvest is received, the grapes are pressed**, and a static settling of the juice follows for 24 hours
- Alcoholic fermentation in thermo-regulated stainless steel tanks, with **precise temperature control** between 16 and 19°C (60-66°F), for a better preservation of aromas
- **Aged for several months on fine lees** until bottling, which takes place every year during Spring

### PAIRING

The gustatory qualities of this wine will be advantageously underlined by smoked river fish or fish prepared in sauce.

Our gourmet suggestions:

- Zander steak with citrus butter;
- Valençay goat cheese.

### TASTING

- Eye** Pale gold
- Nose** White flowers and delicate citrus notes
- Palate** Fresh, crisp and round on the palate, it presents a pleasant balance and an elegant structure

Fruity and aromatic, this Quincy displays aromas of white flowers and citrus fruits, sustained in the mouth by a lovely minerality and great freshness. The fruit prevails with panache over its subtle and elegant structure.

### AWARDS & ACCOLADES

2020	Wine Enthusiast	88 pts
2018	Wine Spectator	88 pts
2018	Wine Enthusiast	87 pts
2016	Wine Enthusiast	89 pts