



# QUINCY

*Fresh, Elegant, Fruity*



## TERROIR

Sand.

## GRAPE VARIETALS

Sauvignon Blanc.

## WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months

## FOODPAIRING

With poultry in a white sauce, fish, or goat cheese.

## TASTING

8-10°, keep between 2 and 3 years.

« Our Quincy opens with an expressive nose revealing notes of fresh citrus and white-fleshed fruits. On the palate, the attack is lively and elegant, carried by a beautiful freshness that lingers into a clean, delicately fruity finish.

