



QUINCY

Pierre DURET

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DOMAINE PIERRE DURET

2018



VITICULTURE :

- **Grape variety:** Sauvignon blanc
- **Terroir:** Sandy and gravelly soil
- **Way of farming:** Sustainable Agriculture

*Sustainable Agriculture is a responsible process, considering **environment protection and health**. The aim is optimizing the result while controlling the inputs.*

WINE-MAKING AND AGEING:

- **Harvest time:** Beginning of October
- **Destemming:** Yes
- **Ageing:** On lees, in stainless steel tank

TASTING:



Pale gold colour with green tints



Richly aromatic nose
Fragrances of white flowers and fruity notes (exotic fruits, orange)



Bright, fruity and quite delicate palate

Finishes with some grapefruit
Freshness and finesse finale

ACCORDS METS/ VINS:



Grilled fish, seafood



Asparagus salad



The famous Crottin de Chavignol

USEFUL ADVICES:

- **Serving temperature:** From 8 to 10 °C
- **After pouring this wine, allow a few minutes of aeration to liberate its aromas and enjoy!**



Le Sentier du Vin – Le Buisson Long – Route de Quincy – 18120 BRINAY – France

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