



HENRI BOURGEOIS

QUINCY

SANDS & GRAVELS

Mineral and straightforward, this Quincy is round on the palate, with fine balance, fruitiness and well-developed aromas, and an elegant structure.

VITICULTURE & TERROIR

The Sauvignon Blanc vines are planted on an ancient geological **terrace of the Cher river**, in the center of France.

This wine's terroir is made of **sands and gravels**, so-called "light" soils that warm up quickly during the warmest seasons.

WINEMAKING

As soon as the harvest arrives, **the grapes are slowly pressed**, with a static settling of the must for 24 hours.

Alcoholic fermentation in temperature-controlled **stainless-steel vats**, with the temperature kept between 16 and 19°C, to preserve the aromas.

Aged for **5-6 months on fine lees**, until bottling in the Spring of the new year.

AWARDS & ACCOLADES

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| 2020 | Guide Hachette |
| 2020 | Wine Enthusiast |
| 2018 | Wine Spectator |
| 2018 | Wine Enthusiast |
| 2016 | Wine Enthusiast |

TASTING

Best served at: 12-14°C (54-57°F)
Cellaring potential: 2 to 4 years

Eye: Clear and shiny gold

Nose: White flowers and delicate citrus notes

Palate: Fresh, lively and round on the palate, it has good balance and a fine structure.

Fruity and aromatic, this Quincy develops aromas of white flowers and citrus fruit, supported on the palate by a fine minerality and great freshness. The fruit wins out over its fine, elegant structure.

PAIRING

The aromas of this wine are enhanced by smoked river fish or fish prepared in sauce.

Our gastronomic suggestions:

Pike-perch steak with citrus butter
Valençay goat's cheese

