

Quincy 2010

PRODUCER - DOMAINE SYLVAIN BAILLY

COUNTRY - FRANCE

REGION - LOIRE

TASTING NOTES

Visually, a luminous robe, pale and clear. On the nose, aromas of white flowers and a hint of vanilla. On the palate, fruity, unctuous, a mineral character, honey and vanilla, with a long finish.

WINEMAKING NOTES

Sauvignon Blanc 100%

Long and gentle pneumatic pressing. Cold stabilisation of the musts. The alcoholic fermentation takes place over 2 to 3 weeks in thermo-regulated tanks.

Separation of the heavy sediment (November/December), and ageing on the fine lees until springtime. Tartaric precipitation through artificial chilling, filtration with kieselgur. Bottled the March after the harvest.

TECHNICAL DETAILS

Cellar Notes - Drink now

Alcohol 12.5%

Available in 75cl



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