



J. de Villebois

QUINCY

Nestled in the Loire Valley, Quincy was the first appellation from the Centre-Loire to obtain AOC status. J. de Villebois has carefully selected the best Sauvignon Blanc grapes to produce this aromatic and delicate wine with exotic and mineral notes.

Appellation: Appellation Quincy Protégée

Color: White

Variety: 100% Sauvignon Blanc

Style: Dry Residual Sugar 2 grams and unoaked

Alcohol: 12.5%

Serving: 46° -50°F

Aging: 2-4 years

Tasting Notes: Silvery yellow color. A powerful nose, dominated by black currant, lemon, and hawthorn notes. On the palate, this wine is intense and minerally. Ripe citrus flavors are supported by a long-lasting and delicate acidity.

Vineyard: The limestone, present on this soil, transfers its incredible potential to the vines. In order to preserve the exceptional character of this terroir, we practice sustainable soil management all year long.

Food Pairing: Our Quincy is a perfect match with fish dishes and goat cheeses.

Winemaking: The grapes are quickly transported to the winery to minimize skin contact before gentle pressing into a pneumatic press. The grape juices are fermented traditionally in stainless steel tanks for 7-15 days.

Aging: The newly-made wine is aged on its fine lees in stainless steel tanks for at least six months. It is then blended and bottled in the spring following the harvest.

Vegan Practicing