

# QUINCY JEAN-MICHEL SORBE

# The expression of sauvignon blanc from marls, sand and gravel terraces.

## **VINEYARD**

Terroir: sand-gravel.

Grape variety: Sauvignon blanc. Surface area: 3.8 hectares.

Age of vines: 35 years.

Reasoned agriculture: mechanical

weeding, tillage.

#### CLIMATE CONDITIONS

Winter: mild and rainy.

**Spring**: a few frosts, precipitation

and high temperatures. **Summer**: heat and drought. Autumn: Indian summer.

#### HARVEST PERIOD

From September 11 to October 2

#### WINEMAKING

Harvest: mechanical.

**Pressing:** direct with pneumatic press

and juice selection. Settling: cold.

Fermentation: in thermoregulated

stainless-steel vats.

**Aging:** in stainless-steel vats.

# **TASTING**

Appearance: pale yellow, green tones. **Nose:** expressive with floral and yellow

fleshed fruit notes.

Palate: ample, round and precise, giving

it a beautiful extended finish.

## **WINE PAIRING**

A wine that will enhance fish such as lemongrass bream, grilled veal tendons or simply with goat cheese from the Loire Valley.

## **ACCOLADES**

Gold Medal:

Concours des Ligers 2020

Gold Medal:

Concours mondial du Sauvignon 2020













