

Jean-Michel Sorbe Quincy Blanc

Joseph Mellot (Jean-Michel Sorbe)

France - Loire Valley - Quincy

A pale golden-yellow color with green tints.

An expressive, powerful nose dominated by white flowers and grapefruit aromas. On the palate it is full and well-balanced with a nice freshness and good acidity. Clean, crisp and dry finish.

Specifications	
Appellation	Quincy
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	35-40 years
Agricultural Practices	Sustainable
Soil type	sand & gravel
Vinification	Gentle pressing in pneumatic press; temperature-controlled fermentation for several weeks; aged on the fine lees with a single filtration.
Pairings	Perfect with seafood and oysters. It is also a good match with goat cheese, such as Crottin de Chavignol, and cheese fondues.



Codes, Weights and Measures	
UPC	7 84585 00573 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00573 1
Case Weight	34
Layers/Pallet	10
ABV	13.50%
SRP	\$ 33.99 USD 750mL Bottle

Reviews and News
2018 Jean Michel Sorbe Quincy Blanc - 90 PTS - Editors'Choice - WE
2017 Jean Michel Sorbe Quincy Blanc - 91 PTS - JD