

# JEAN MICHEL SORBE



## QUINCY JEAN-MICHEL SORBE 2019

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 Ligiers 2020

Gold Medal:  
Concours mondial du Sauvignon 2020

