

CHATEAU DE QUINÇAY

TOURAINE Ante Vinum

Half way between the town of Bourges and Tours, the Cadart family has been running Château de Quinçay since 1860. Emmanuel, the ancestor was one of the youngest officer in the French army during Napoléon III. When he inherited his uncle's Château, he settled down in this peaceful valley. Emmanuel Cadart wanted to emphasize the expression of this unique location and soil by renovating the vineyard. The stables were turn into a modern winery. Since then, an elegant and diverse range of wine has been produced at Quinçay. Sauvignon Blanc represents more than half of the 30 hectares.



100% Sauvignon



50°F
10°C



0-5 years



55 years old



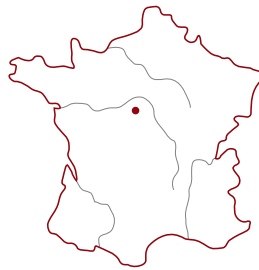
Organic
conversion



40 hl/ha



TERROIR



VINEYARD : 30 ha

LOCATION : The Chateau de Quinçay is a family vineyard located on the southern hillsides of the Cher river at Meusnes

SOIL : «Graves» type Terroir

WINEMAKING

HARVEST : Mechanical harvest in full ripeness.

VINIFICATION : Pneumatic pressing, cold settling.

FERMENTATION : Low-temperature fermentation during 20 to 30 days.

MATURATION : On its sediments for 5 to 7 months.

TASTING NOTES



Pale gold



Citrus & stone fruits aromas



Lemon & apricot notes

FOOD PAIRING

Spaghetti alla carbonara

Garlic & parsley frog legs

Goat cheese salad