

# CHÂTEAU DE QUINÇAY

## VALENÇAY Le Chêne Rond

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.



80% Sauvignon  
20% Chardonnay



50°F  
10°C



0-5 years



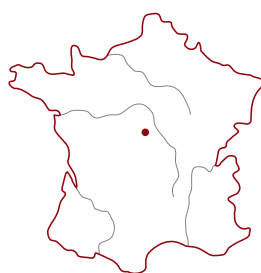
25 years old



Organic  
conversion



50 hl/ha  
12 500 bts



**VINEYARD** : 30 hectares

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

**SOIL** : Chalky-clayey soils

### TERROIR

### WINEMAKING

**HARVEST** : Mechanical harvest in full ripeness

**VINIFICATION** : Pneumatic pressing, cold settling

**FERMENTATION** : Low-temperature fermentation

**MATURATION** : On its sediments for 4 to 6 months

### TASTING NOTES



Pale gold with green hues



This bold grapefruit infused citrus with a splash of white flowers and mineral undertones on the nose



It's refreshing and citrus-laden on the palate with a nice clean finish

### FOOD PAIRING

Roasted asparagus & goat cheese tart

Pan-roasted cod & creamed leeks

Valençay cheese