DOMAINE ROUX

QUINCY Q

Jean-Claude Roux settled in 1986 next to the family farm, in the Center region. He produced grain while having a small flock of sheep. In 1994, he started with his wife in viticulture over the vineyards of Quincy. Today, they use 7.5 hectares of AOC Quincy. In 2010, they purchased 3.3 hectares of vineyards in Châteaumeillant to complement their range with red and rosé. In spring 2016 their eldest son, Albin returned to the field and took their succession to port it to new horizons



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50°F

10°C







100% Sauvignon Blanc

3 years

ars

30 years old Sustainable

60 hl/ha

TERROIR



VINEYARD: 8.5 ha vines

LOCATION : The vineyard stretches on an old alluvium terrace along the Cher river. Density of the vine is about 6 000 roots per ha

SOIL : The vines grow on three types of soil : sand with gravel, sand alone and sand with silt

EXPOSURE : South east facing

WINEMAKING

HARVEST : Exclusively manual

VINIFICATION : Traditional vinification with a slow pressing

FERMENTATION : Fermentation in AC controlled stainless steel tank for about 2 weeks

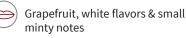
MATURATION : Ageing on the lees for about 5 months before the bottling

TASTING NOTES

Pale gold



Floral and white fruits aromas



FOOD PAIRING

Smoked Salmon Toast Lemon and Basil Scallops Goat Cheese

