

CHÂTEAU DE QUINÇAY

TOURAINÉ Trio 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.



Malbec
Cabernet Franc



60°F
16°C



3-5 years



30 years old



Organic
conversion



45 hl/ha

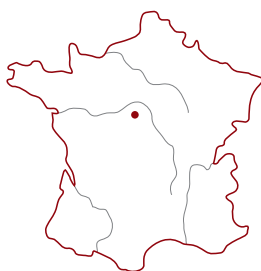


TERROIR

VINEYARD : 30 hectares

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

SOIL : "Graves" type Terroir (gravelly soil)



WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Maceration for 10 to 14 days, final fermentation in stainless steel vats. Blended after fermentation, Malbec and Cabernet Franc. This selection of old vines gives the structure and the finess of a great wine.

MATURATION : In vats for 12 months.

TASTING NOTES



Deep red



Red fruits like cherry and blackcurrant



Supple and fruity

FOOD PAIRING

Deli meats

Savoury pies

Cheese