

## DOMAINE ROUX

QUINCY  
La Quincyte

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.



100% Sauvignon Blanc

50°F  
10°C

0-5 years



30 years old



Sustainable



40 hl/ha



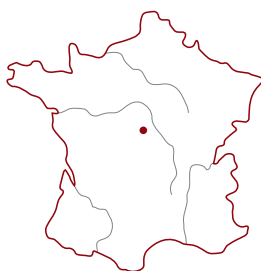
## TERROIR

**VINEYARD** : A small plot of land with a strict selection of the best vines. About 4 000 bottles produced, only the best years

**LOCATION** : Our best rows on the villages of Quincy and Brinay

**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** : 15 days fermentation and very regular lee stirring to bring the complexity in the wine

**MATURATION** : 8 months on fine lees in stainless steel tank at about 18°C

## TASTING NOTES



Pale straw



White flowers &amp; riped yellow fruit



Pleasant citrus fruit &amp; a great acidity to balance the wine

## FOOD PAIRING

Skate wing &amp; capers sauce

Chicken parmigiana

Smoked Burrata