

# CHATEAU DE QUINÇAY

## TOURAINÉ Sauvignon

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 turned 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



0-3 years



25 years old



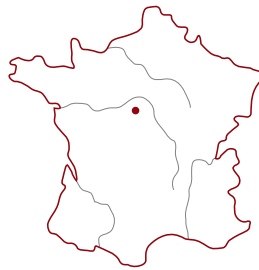
Organic  
conversion



50 hl/ha  
40 000 bts



## 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** : Clay and limestone (chalky-clayey soils)

## WINEMAKING

**HARVEST** : Mechanical harvest in full ripeness.

**VINIFICATION** : Pressing is very smooth thanks to pneumatic presses, cold settling.

**FERMENTATION** : Low-temperature fermentation during 20 to 25 days.

**MATURATION** : The wine is aged in vats. This white wine has been left on its lees until bottling (4 to 6 months).

## TASTING NOTES



Pale gold with green hues



Floral aroma & delicate fruits



Box, acacia flower

## FOOD PAIRING

Caesar salad

Salmon & leek pie

Crottin de Chavignol cheese