

CHÂTEAU DE QUINÇAY

TOURNAINE-CHENONCEAUX

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.



100% Sauvignon



50°F
10°C



0-5 years



55 years old



Organic
conversion



35 hl/ha
10 000 bts

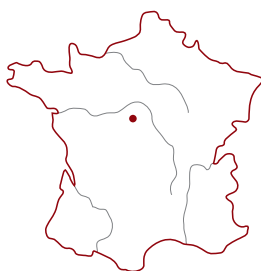


TERROIR

VINEYARD : 30 hectares

LOCATION : Touraine Chenonceaux is a selection of the best terroirs located on the first hillside of the Cher Valley

SOIL : Chalky-clayey



WINEMAKING

VINIFICATION : The wine was fermented completely in stainless steel with aging on the yeast lees sediment to bring complexity and depth of flavor.

MATURATION : On its sediments for 6 to 8 months

TASTING NOTES



Pale gold



Bright and aromatic citrus aromas



Ranging flavour from vibrant pineapple to citrusy fruit confies

FOOD PAIRING

Lemon garlic marinated shrimps

Traditional osso buco

Cabécou goat cheese