

TECHNICAL SHEET

2017

QUINCY
BEAUCHARME



VINEYARD CHARACTERISTICS

- *Location: Cher department, vineyard of the Centre-Loire region, located between Bourges and Vierzon, on the left bank of the Cher river.*
- *Variety: 100% Sauvignon.*
- *Soils: vast limestone deposit plateau, covered with more or less gravely sand, of variable thickness.*
- *Plantation density: 6000/6500 vine stocks per hectare.*
- *Growing practices: integrated viticulture. 60% of our vineyard is grassed. Fractionated or total plowing and hoeing according to the parcels. Simple Guyot pruning or Poussard.*

WINE CHARACTERISTICS

- *White wine – still and dry*
- *Appellation d'Origine Contrôlée Quincy*
- *Designation name: Quincy Beaucharme*
- *Harvest period: from September 7 to 21, 2017*
- *Capacities: 75cl*

VINIFICATION

- *Harvest transfer by conveyor belt*
- *Pressing*
- *Static settling of the must from 24 to 48 hours*
- *Heavy lees are separated after fermentation*
- *Ageing on fine lees*
- *Filtration with Kieselgur*
- *Bottled from February 2018*

TASTING

- ***Eye:*** *Pale robe, shiny, with silver highlights.*
- ***Nose:*** *Mineral, citrus aromas, grapefruit and some candy notes.*
- ***Mouth:*** *Tonic, fruity and refreshing. Ends with a delicate liveliness. Quelques conseils*

OUR RECOMMENDATIONS

- *Serving temperature: 9-11°C.*
- *Ageing potential: 2 years. However, the great freshness of the aromas makes it possible to taste it from the spring following the harvest.*
- *Serving suggestions: Fish, shellfish and seafood, Valençay goat cheese, Berry potato galette, asparagus.*