



*Domaine Philippe Portier*  
*A.O.C. QUINCY*

Alcohol: 13.3 % Vol.  
Acidity: 4.00 g/l  
Residual Sugars: 0.30 g/l

PRODUCTION: 110 000 bottles  
TYPE OF SOIL: LIMONS-SANDY  
GRAPE: SAUVIGNON (100%)  
OUTPUT : 59 HL/HA

**WINE MAKING:**

- **Harvesting from 18<sup>th</sup> of septembre till 30th**
- **Pneumatic pressing at a very slow speed**
- **Stalling cold temperature (6 days)**
- **Traditional know how through all the wine making process (vinification):**
  - ✓ **Alcoholic fermentation at low temperature: 16°C to 18°C**
  - ✓ **Wine maturing process on stainless steel vats. The wine rests on very fine lees until final agitation – 2 or 3 times (5 months)**
  - ✓ **Filtration**
- **Bottling starts end of March. It is arranged all year round according to our needs**

**TASTING:**

**Brilliant straw-colored Dress.**

**Aromas of white fruits typify vine peach with notes of exotic fruits.**

**Fruity intense, it is straight, it is charming and endowed with a nice length in mouth. Structured and underlined by a beautiful power, this vintage already very pleasant to have and its potential promises a bright future ....**

**A high-quality vintage wine !**

**GASTRONOMY:**

- **Serve fresh: 12°C to 14°C temperature**
- **Along with shellfish, seafood, asparagus, fish, white meat or goat cheese from the Berry region**
- **It is also suitable for aperitif**