



## Philippe Portier's QUINCYTE A.O.C. QUINCY

Alcohol: 13.1 % Vol.  
Acidity: 3.8 g/l  
Residual Sugars: 0.26 g/l

PRODUCTION: 8 000 bottles  
TYPE OF SOIL: CLAYEY SILT  
GRAPE: SAUVIGNON (100%)  
OUTPUT: 45 HL/HA

### WINE MAKING:

- **Harvesting beginning of October**
- **Fragmented selection, sorting in the grape harvest.**
- **100% skin Maceration**
- **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 (about 10/12 months)**
  - ✓ **Filtration**

### TASTING:

**Crystal clear Wine of straw-colored color. Very attractive shine. Wealth, and Elegance, are the key words of this vintage. Delicacy, and complexity become allied in this vintage wine to excite our vine and our terroirs.**

### 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**