



Domaine Bigonneau

AOC Quincy Blanc

Soil status: Our Quincy is produced on a silty soil, on gravels recovering the Cher terraces. Those sediments can be separated of the limestone by a layer of clay.

Encepagement: 100 % Sauvignon.

Age of vines: 20 years.

Guyot pruning

Permanent green cover.

Production a year: Varying between 45 and 60 hl/ha.

Harvest: Mechanical harvest with a selection of grapes in the vineyard before using the mechanical grape harvester.

Vinification: The harvest is crushed and destalked then it is pressing at a low pressure. When the must is fined, it will stay in thermoregulated tank at 18°C.

Maturing: Ageing on thin lees in stainless steel and thermoregulated tank.

Agreements: To taste for the appetizer, can be served with seafood, grilled fish or goat cheese.

Drink temperature : 12°C.



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