

Grapes

100% Sauvignon Blanc

Region/Appellation Quincy

Alcohol by volume 13.00%

Residual Sugar less than 2 g/l

pH 3.2-3.4

Total Acidity 4.7-5.4 g/l

Drinking Window 2023 - 2025



Tasting note printed 27/07/2024

Quincy Le Rimonet 2020

Winemaker Notes

Le Rimonet demonstrates exquisite balance of powerful citrus and expressive exotic fruit flavours.

Vineyard

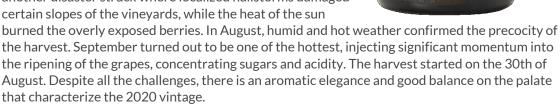
Grown on 35-40 year old vines on the banks of the River Cher. The soils are mainly comprised of sand and gravel, typical of this appellation. All vineyard processes are carried out in a sustainable agriculture-tillage, adapted for each terroir.

Winemaking

Traditional vinification with cold static settling at low temperatures on lees in stainless still tanks and fermentation in small-sized vats.

Vintage

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun



Food match

Grilled and Roasted White Meats

This wine goes well with mussels, fish and seafood. It is also a good match for goat's cheese, such as Crottin de Chavignol, and cheese fondues.

