

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  
2024 - 2026

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
27/07/2024

# Quincy Le Rimonet 2023 2022

## 6x75cl

### 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

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and then Sauvignon. The pattern of an early vintage is then in everyone's mind. Soon the succession of heat waves combined with a lack of water lead to a slowdown in the growth cycle. A few light rains in June come here and there to bring a little water. A violent hailstorm hits the south of the Sancerre appellation. The lack of water becomes very worrying for the entire vineyard until the end of August when the first rains allow the berries to swell and rebalance their constitution.

### 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.

