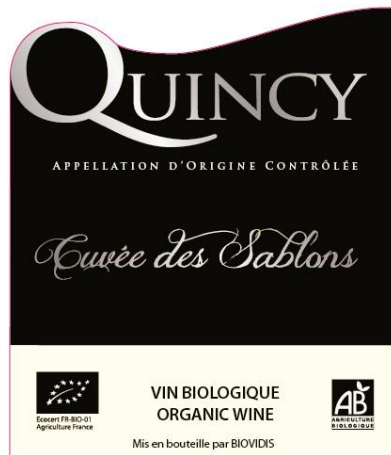


BIOVIDIS

Le spécialiste du vin bio



Quincy AOC 'Cuvée des Sablons'



Certified organic wine, FR-BIO-01.



The vineyard:

Size: 5 hectares
Vine age: from 10 years to 30 years
Grape variety: 100% Sauvignon

The soil:

Sauvignon grapes can fully express themselves on soils made up of sand and sedimentary clay created by the erosion of the Massif Central.

Wine making:

Harvest manually sorted
Pneumatic pressing
Debourage by segmentation
Alcoholic fermentation in thermo-regulated vats (temperature 17°C -18°C)
Matured on lees
Different vintages blended
Fining with bentonite, then filtered
ABV: 13.5°

Tasting notes:

Appearance: Luminous white gold.
Bouquet: A VERY expressive bouquet. Pleasant, with notes of blackcurrant.
Taste: The wine tastes well-constructed, with a non-aggressive acidity.

Serving temperature and food pairings:

Serve between 10°C and 12°C
Serving suggestions: Fish, seafood, white meat, sweet or savoury dishes, goat's cheese.

When to drink:

Ready to drink now. Can be kept for 3 years.

