

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					Medium		Sweet

Tasting note printed  
28/03/2024

# Quincy Le Rimonet 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.

### 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.

