

Grapes

100% Sauvignon Blanc

Region/Appellation Quincy

Alcohol by volume 12.5%

Residual Sugar less than 1 g/l

pH 3.2 - 3.4

Total Acidity 5.0 - 5.6 g/l

Drinking Window 2025 - 2028



Dry Medium

Tasting note printed 14/09/2025

Sweet

Quincy Le Rimonet 2023 6x75cl

Winemaker Notes

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

Vineyard

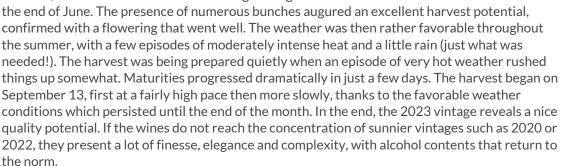
Grown on 35-40 year old vines on the banks of the River Cher. The soils are mainly comprised of sand and gravel, typical of this appellation. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

Winemaking

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

Vintage

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until



Food match

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.

