

# Technical Sheet



2025

Quincy

La Croix Saint Ursin

## Vineyard characteristics

- Location: Cher department, vineyard of the Centre-Loire region, located between Bourges and Vierzon, on the left bank of the Cher river.
- Variety: 100% Sauvignon.
- Soils: vast limestone deposit plateau, covered with more or less gravely sand, of variable thickness.
- Plantation density: 6000/6500 vine stocks per hectare.
- Growing practices: integrated viticulture. 60% of our vineyard is grassed. Fractionated or total plowing and hoeing according to the parcels. Simple Guyot pruning or Poussard.

## Wine characteristics

- White wine – still and dry
- Appellation d'Origine Contrôlée Quincy
- Designation name: Quincy La Croix Saint Ursin
- Harvest period: from September 1<sup>st</sup> to 10, 2025
- Capacities: 75cl

## Vinification

- Harvest transfer by conveyor belt
- Pressing
- Static settling of the must from 24 to 48 hours
- Heavy lees are separated after fermentation
- Ageing on fine lees
- Filtration with Kieselgur
- Bottled from April 2026

## TASTING

- Eye:** Pale robe, shiny, with silver highlights.
- Nose:** Mineral, citrus aromas, grapefruit and some candy notes.
- Mouth:** Tonic, fruity and refreshing. Ends with a delicate liveliness. Quelques conseils

## Our recommendations

- Serving temperature: 9-11°C.
- Ageing potential: 2 years. However, the great freshness of the aromas makes it possible to taste it from the spring following the harvest.
- Serving suggestions: Fish, shellfish and seafood, Valençay goat cheese, Berry potato galette, asparagus.