



SANCERRE
APPELLATION SANCERRE CONTRÔLÉE
CHARLES DUPUY
Les Boffants

Charles Dupuy, Quincy

Etymologically, 'Quincy' comes from the name of a Roman who created the domain of Quintius. Planted on the Cher river banks, near the city of Bourges, Quincy wines get a noble warrant by the Duke Jean de Berry in the 14th century.

Nowadays, Quincy appellation produces among the most elegant Sauvignon Blanc of the Loire in a fruity-ripe style, full of minerality.

The current terroir, deposited on a lacustrine limestone plateau of Ludien and Stampien era, comes from the erosion of the Massif Central. This alluvial deposit whose maximum thickness can reach up to 6 meters is a mix of sands and gravels or pebbles wrapped up in a clay matrix.

WINEMAKING & AGEING

The Sauvignon Blanc benefits from the mild Cher Valley climate to develop itself in an 'airy' way. Grown on a balanced vineyard, the grapes maturity varies strongly with each vintage. Our experienced winemakers determine if we can wait (or not) for the full maturity. The vinification at a low temperature preserves the subtlety of Sauvignon Blanc's aromas. Bottled in the spring, it is appreciated during its youth.

FOOD PAIRING

Our Quincy cuvée is well appreciated with a scallop carpaccio or salmon with sorrel. It is also a great treat with goat cheeses.

TASTING NOTES

A complex nose of blackcurrant bud, lemon and hawthorn aromas stands out. The palate is round, lifted by a tangy finale with fresh mandarin notes.

