

Jean-Claude Roux 2019 Quincy

WineWise Code	FRX-QUI19
Country	France
Region	Loire
Color	White
Case Size	12x750
Net	Discountable
ABV	13.2
Acidity	3.73
Residual Sugar	0.45
Closure	Natural Cork
Annual production	5500 Cases
Varieties	100% Sauvignon Blanc
Maceration Notes	Pumpover
Pumpover/Punchdown?	Complete
Destemming	Stainless Steel
Fermentation vessel	15-20 days
Fermentation Duration	Stainless Steel
Aging method	5 months
Aging duration (months)	Yes
Filtered	None
Fining Agents	Cultured
Yeast	Yes
Lees Contact/Stirring	No
Malolactic	Yes, 78ppm
Soil Type	Gravel, Alluvial
Elevation (meters)	70
Vineyard Aspect	South
Vine Age (years)	35
Vine Yields (hl/ha)	60
Farming practices	HEV
Grape Picking	Machine

Notes from the producer:

Founded by Jean Claude and started only with 1,5 ha of vines in Quincy back in 1995, the domain has now almost 12 ha of vines mostly in Quincy (9 ha) and Châteaumeillant. Using a very innovative way of working in collaboration with other colleagues for the management of workers and also under a shared-cellar but not a cooperative producing a single range of wine, we have managed to develop ourselves as well as the quality of our production.

Certified HEV since the 2019 vintage.



WineWise Notes:

Grain-farmer turned wine-grower Jean-Claude Roux turns out to have a deft hand with Sauvignon Blanc. With dynamic son Albin now at his side, the quality being delivered is higher than ever. With its vivid musky nose, brisk palate and exemplary balance, this is a perfect fallback from Sancerre or Pouilly Fumé in today's market.