



Grape Varieties	100% Sauvignon Blanc
Winemaker	Jean Tatin and Chantal Wilk
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.19g/L
Acidity	3.94g/L
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

# PRODUCER

Quincy was the first French white wine appellation to be given AOC status in 1936. Latterly, however, it is nearby Sancerre that has grabbed the limelight. Jean Tatin, described by Decanter in 2009 as a 'pioneer' of the region, has helped put Quincy back on the map with his crystalline and classic Sauvignon Blanc. Jean and his wife Chantal have 25 hectares in Quincy, planted mainly on the freshwater Kimmeridgian limestone that gives the pure, mineral character to the Ballandors Sauvignon Blanc.

### **VINEYARDS**

The grapes for Quincy are grown in four parcels of vines situated in the heart of the Quincy Appellation, on the left bank of the river Cher. 30% of the wine is from old vines and 60% from 20 year old vines and the remaining 10% from younger vines. Each of the parcels has a slightly different soil: 'Chaumoux' is sand over a chalky, flint and limestone base to give the characteristic minerality of this region, whereas 'Les Victoires', 'Le Pressoir' and 'Les Ballandors' are a mix of sand and clay.

## VINTAGE

The 2018 vintage in Loire was excellent. The vines were spared from hail and frost this year. High temperatures, sun and lack of rain in July and August accelerated the ripening. The quality and quantity of grapes were up compared to the last two vintages.

## VINIFICATION

Each plot is kept separate to identify the wines by their terroir. The grapes underwent low pressure pneumatic pressing and temperature controlled fermentation. The wine was aged on fine lees with bâtonnage.

## **TASTING NOTES**

Bright pale yellow in colour with lively citrus and herbs on the nose and a touch of exotic stone fruit. The palate is refreshing, with fine acidity supporting excellent lemon intensity. The finish is long and lingering with gentle mineral notes alongside the round fruit flavours.

