

Domaine de Chevilly

## QUINCY LA LICORNE D'OR

White - Loire

### Agricultural Methods :

Lutte raisonnée  
HVE

### Presentation

Machine picks up the grapes early in the morning for freshness.

The crop is sorted and routed with a conveyor belt into the pneumatic press. After pressing, the must is cooling to make a cold settling for 24 hours. After the racking, we add yeast to start the alcoholic fermentation. This fermentation period is around 10 days at a temperature of 16° to 18°C. The wine is aged for 3 months on fine lees. After blending, the wine is prepared for bottling.

100 % Sauvignon Blanc

The typical, refreshing bouquet, which opens with broom, boxwood and fresh grass, evolves towards fruity aromas (citrus, pear). The palate confirms the invigorating profile of the nose. The fresh citrus register expresses itself unreservedly, supported by a fine acidity that provides the tension typical of Quincy.

Perfect for drinking on its own with friends.

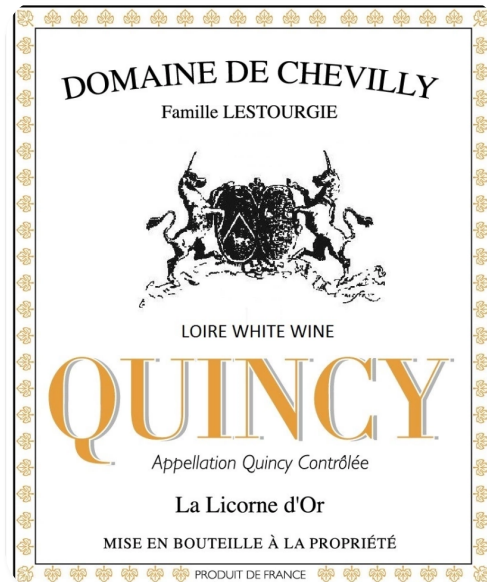
Perfect as an aperitif and to accompany grilled fish or with sauce, white meats, shellfish, exotic dishes, and goat's cheese.

### Awards vintage 2023 :

Gold Liger 2024, Silver Medal CGA 2024

### Awards vintage 2024 :

Silver Liger 2025, Bronze Medal CGA 2025



## DOMAINE DE CHEVILLY

### History

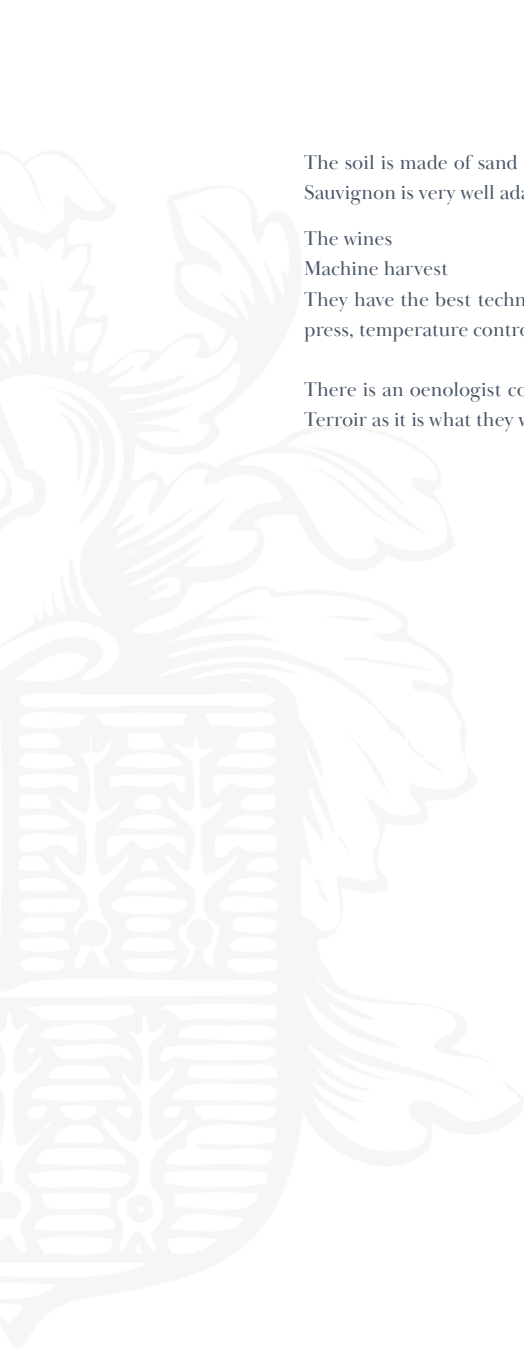
The domaine was created in 1994 by 2 brother, joined after by one of the brother's spouse, starting with only 1,5 hectares. Since that, they have grown in the respect of the Quincy AOC, by only planting Sauvignon. They now produce about 72 000 bottles.

### Vines & Wines

Vineyards size  
11 Hectares

Farming  
Agriculture raisonnée.  
Limitation of the vine's strength by doing grassing.

The top value of the domaine



The soil is made of sand more or less deep with an clayish undersoil. The Sauvignon is very well adapted to the soils which warm up fast.

The wines

Machine harvest

They have the best technologies in the cuverie : sorting table, pneumatic press, temperature controlled cask.

There is an oenologist coming to do the wines and aiming to respect the Terroir as it is what they want to taste in their wines.