

Domaine de Chevilly

QUINCY CUVÉE ZOÉ

White - Loire

Agricultural Methods :

Lutte raisonnée
HVE

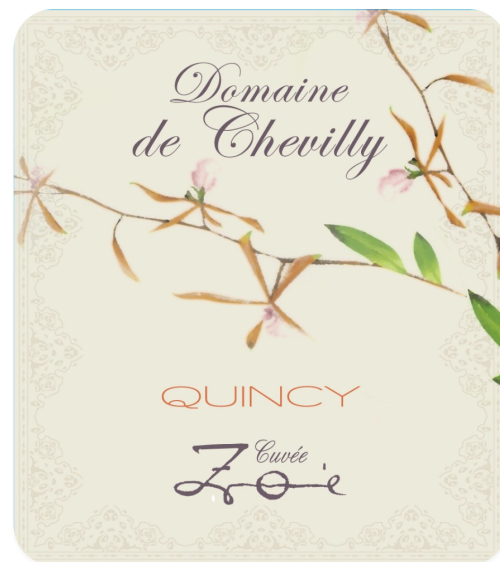
Presentation

The yield of this parcel is lower than other parcels of the Domaine.
Specific vinification is carried out: short skin contact, fermentation with native yeasts

100 % Sauvignon Blanc

Of beautiful intensity, the scents are fresh, typical and very pleasant with fruity dominants (apricot, leetchi, ...). The fat and the nervousness combine harmoniously in the mouth to end on a beautiful fruity and spicy length.

Perfect to start a meal with spicy salads and continue with grilled or sauced fish, white meats, exotic dishes, all slightly spicy and mature hard cheeses (18 month Comté)



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.