

QUINCY: Jerome de la Chaise

Style

White, Dry

Region

Loire

Producer

Jerome de la Chaise

Appellation:

Quincy, in the eastern Loire valley on the Cher tributary between Borges and Vierzon.

Cépage

100% Sauvignon Blanc

Tasting Note:

An excellent nose with classic elderflower aromas. The palate is full of crisp, zesty white currant fruit and minerally tastes and leads to a long, elegant, dry finish.

Serve

White Fish, Seafood or as an aperitif

Cellarage

Best drunk within two years of vintage.

Vinification

The harvested grapes are fully de-stalked prior to a firm pressing 'to get all the finesse out of the pulp'. The only treatment the wine has after fermentation is filtration.

History

The appellation of Quincy has a rich and ancient history the monks of Cîteaux were growing wine there as early as the 14th Century and its proximity to river traffic meant it established a healthy market in Paris. All of which might explain why Quincy is as a Vin Noble and why (after Châteauneuf du Pape) it became France's second official Appellation d'Origine Contrôlée.

Latterly, Quincy's reputation has waned a little, perhaps because only white wine is produced but also because it is very much a small grower's district and so lacks the marketing might of the big négociants from nearby Sancerre and Pouilly-Fumé.

