

# QUINCY



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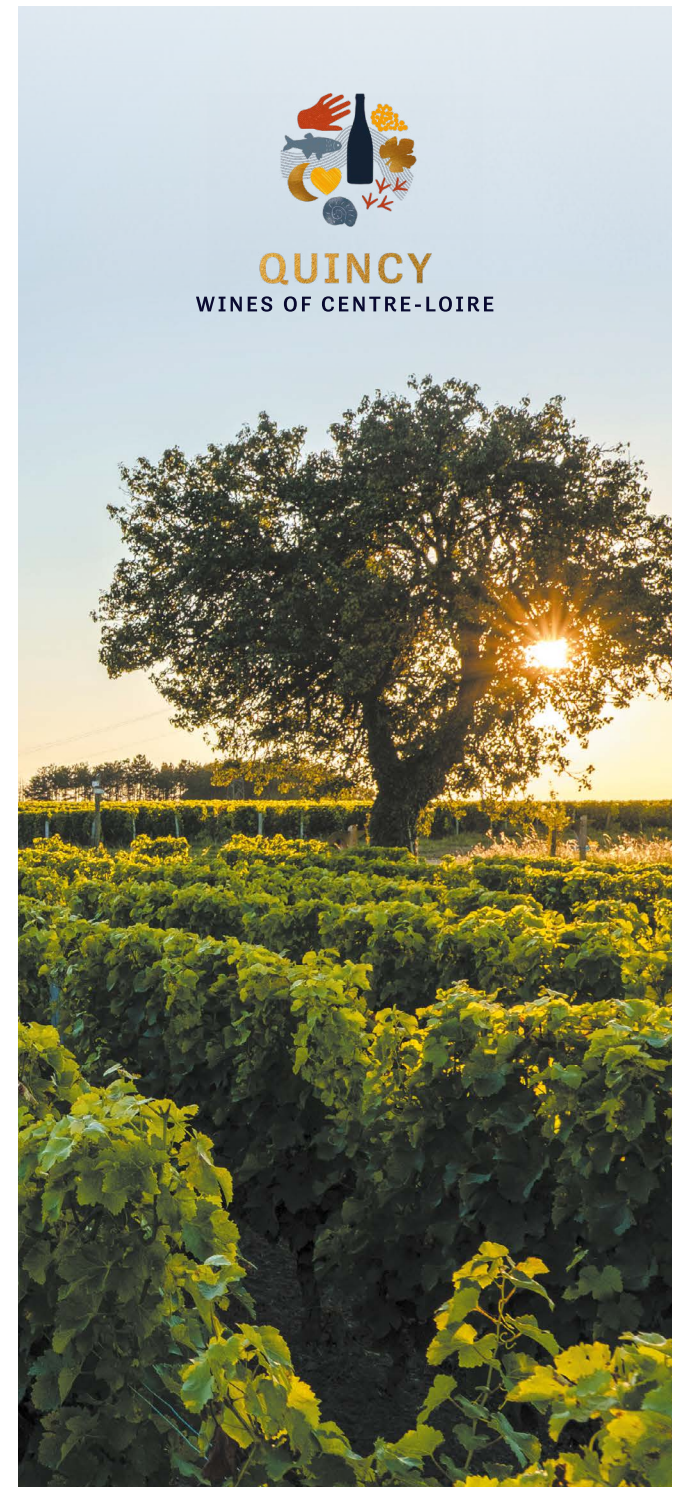
BIVC

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DRINK RESPONSIBLY



QUINCY  
WINES OF CENTRE-LOIRE

# QUINCY



## HISTORY

Originally, Quincy is said to have been an estate belonging to someone named Quintius. Legend has it that the Bituriges Cubi, a Gallic tribe whose territory included the village of Quincy, already cultivated vines and brought them to the Bituriges Vivisci tribe in the Bordeaux region. Mentioned in the bull of Pope Callixtus II in 1120, Quincy is without doubt one of the oldest vineyards in the region. Sauvignon vines were brought here from the women's Abbey of Beauvoir by the monks of the Cistercian order. After replanting following phylloxera, Quincy was the first of the Loire Valley vineyards to be awarded the Appellation d'Origine Contrôlée in 1936.

## 2 VILLAGES

### LOCATION

West of the Department of Cher

### SURFACE AREA

330 HA

### PDO OBTAINED

1936

### GRAPE VARIETY

Sauvignon Blanc

### ANECDOTE

Quincy was the first appellation in the Centre-Loire region to be awarded AOC status on August 6<sup>th</sup>, 1936.

Quincite, discovered around 1810, is a pink opal from a natural pigment of fossil origin, often found at the top of partially silicified limestone in the area around Quincy and Mehun-sur-Yèvre. This sepiolite, classified as semi-precious, takes its name from the village of Quincy.

### SOILS

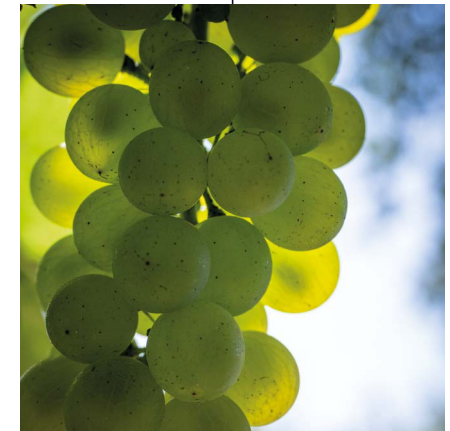
The vineyards, located along the left bank of the Cher, cover four main terroirs:

Clay (50% of the vineyard)

Sand (25% of the vineyard)

Gravel deposits (15% of the vineyard)

Limestone (5% of the vineyard)



### MAIN AROMAS

Passion fruit, citrus, white flowers, blackcurrant buds

### ON TASTING

Quincy presents citrus notes such as grapefruit, notes of menthol and pepper, and aromas of acacia and white flowers.

The palate combines freshness and fruit, with salty minerality on the finish.

### GOURMET SUGGESTIONS

Oysters, shellfish (plancha-cooked scallop), goat cheese