



Domaine des Ballandors Quincy 2023

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	12.40 % / Vol
Residual sugar	0.18 g/l
Total acidity	3.60 g/l H2SO4

VINEYARD

Sustainable viticulture / Terra Vitis certification: spontaneous grass cover between the rows to control the vigour of the plant, mechanical soil tillage for weed management, organic fertilizers and testing of green manure, stopping anti-botrytis products (grey mould), insecticides and CMR substances, planting hedgerows to encourage biodiversity, planting vines from massal selection and long-gone local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

- *Le Pressoir* : vines planted in the 90s on a sandy gravel soil.
- *Chaumoux* : vines planted in the 60s on a clayey gravel soil on underground lacustrine limestone.
- *Les Ballandors* : young vines aged from 5 to 30 years on sandy-clay gravel soil.
- *Les Nouzats* : vines aged of 30 years on sandy gravel soil.
- *Villalin* : young vines planted on sandy gravel soil on underground Berry lacustrine limestone.

HARVEST 2023

Abundant harvest, ripened for a long time under the September sun. Surprising Vintage!

Flowering was successful with a warm and fairly watery month of June, and gave us well-structured clusters. The filling is optimal with welcome stormy rains throughout the summer. In the end, these plump grapes will have plenty of time to ripen throughout a warm and sunny end of summer and beginning of autumn. Long and crazy harvest from September 11 to October 9: when nature is willing, we can join hands and say thank you... We avoided the usual plagues of vines, like frost, mildew, hail... except in Preuilly, where a small tornado, renamed "super storm cell", devastated the village and its vineyard on June 19...

Here again ahead of us, a solar vintage, pretty well balanced!

VINIFICATION

- Low pressure pneumatic pressing + temperature controlled fermentation.
- Ageing on fine lees with manual stirring ('bâtonnage').
- First bottling end January 2024, cuvée of 118,894 bottles.

PACKAGING Box of 6 x 75 cl, 12 x 75 cl and 12 x 37.5 cl.

KEEP

5 years to enjoy the freshness and fruit of Sauvignon. Don't hesitate to forget about it in your cellar for longer... The vertical tastings at our Domaine have shown that our white wines of Loire evolve very well up to 10 years...

*Vivid, dashing, swift and elegant wine, sprinkled with sparkles of citrus fruit.
Perfect at the apéritif with goat cheese, or to go with a Ceviche or clams 'en persillade'!*

