Château de Quinçay

OUR WINES

Valençay White

AOC VALENÇAY

- T° Tasting

10°C

- CHARACTERISTIC

White grapes typical of our appellation, this bold grapefruit infused citrus with a splash of white flowers and mineral undertones on the nose. It's refreshing and citrus-laden on the palate with a nice clean finish

- ACCOMPANIMENT

Aspargus, fresh water fish and goat cheese of Valençay

- AGE OF THE VINEYARD

25 years

- Soils

Chalky-clayey soils

- YIELD

50 hl/ha

- WINE-MAKING

Mechanical harvest in full ripeness, pneumatic pressing, cold settling, low-temperature fermentation. Blended of Sauvignon (80%) and Chardonnay (20%)

- MATURING

On its sediments for 4 to 6 months