



Domaine des Ballandors Quincy 2022

Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	13.08 % / Vol
Residual sugar	0.62 g/l
Total acidity	3.71 g/l H ₂ SO ₄



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 2022

2022 reconnects with the 2018/2019/2020 serial of solar, warm and early vintages. Budburst and vine growth start as of mid-April, thus avoiding the cold frosts of the beginning of the month (phew!!). Flowering follows up very quickly end of May, after a first heatwave (our team begins bow tying at 6am!!). Several heatwaves succeed one another, interrupted by rainy storms (fortunately, we'll avoid those nasty hailstones...). Mildew is well managed this year and the regular rainfalls avoid drought and allow us to get a good harvest. The vendanges are in a hurry again, on September 1st, we start picking the well-ripened grapes of Pinot and Sauvignon.

In the end, this vintage was demanding but it spared us ... and it'll bloom!

VINIFICATION

- Low pressure pneumatic pressing + temperature controlled fermentation.
- Ageing on fine lees with manual stirring ('bâtonnage').
- First bottling end January 2023, cuvée of 98 000 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'!



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QUINCY