VertdeVin

MAGAZINE



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QUINCY

Domaine de Ballandors 2022

Quincy

The wine has a pale lemon-yellow color. The nose is aromatic, herbaceous, tangy and expresses the typicality of Sauvignon Blanc. It offers notes of boxwood and cut grass (pronounced, but fresh and pleasant), gooseberry, passion fruit, green apple, lemon zest, lime, as well as subtle floral notes of honeysuckle and acacia. On the palate, the wine offers sapidity, freshness and a tangy fruitiness, combined with notes of fresh herbs. It expresses the flavors of gooseberries, passion fruit, pomelo, lemon, lime, tart apricot as well as cut grass, acacia and a saline mineral touch. The finish is quite persistent, with a slight bitterness of lime and a salivating acidity. A straightforward, fresh and fragrant wine.

Score: 15+/20 (89-90/100)

Domaine de l'Epine - Une promesse... 2022

The wine has a pale lemon-yellow color with green reflections. The nose is fresh, tangy and expresses notes of citrus fruits (yellow lemon, lime), green apple, fresh pineapple, tangy apricot, white peach, as well as floral notes (lemon blossom, apple tree), a fine herbaceous touch of peppermint, as well as a hint of minerality and salinity. On the palate, the wine offers juiciness and freshness. It expresses notes of white peach, tangy apricot, green apple, lime, yellow lemon, pomelo with a delicate bitterness, wild white flowers, apple blossom, cut grass and a fine salinity in the finish. The finish is savoury and balanced, on notes of juicy stone fruits, a delicate bitterness and a lively acidity is salivating.

Score: 14.75+/20 (88-89/100)

Nicolas Girard - Graves Sableuses 2022

Quincy

The wine has a pale lemon-yellow color with green reflections. The nose is aromatic, fruity and floral. It expresses a fragrant bouquet of white flowers (acacia, lime blossom, apple blossom), associated with ripe stone fruits (white peach, green plum), citrus fruits (yellow lemon, lime, pomelo), rhubarb and a hint of mint in the background. On the palate, the wine offers frank and expressive flavors. We find the notes of fresh lemon, combined with a sweet touch of citrus jam, pomelo, green apple, rhubarb, white flowers (apple blossom, acacia) and a mineral touch (dry stone, gravel). The finish is juicy, ripe, with a certain smoothness, as well as a nice freshness, a hint of bitterness and salinity and a nice acidity. A pleasant and refreshing wine.

Score: 15+/20 (89-90/100)

Domaine Adèle Rouzé 2022

Quincy

The wine has a pale lemon-yellow color with green reflections. The nose is aromatic, tangy and chiseled. It expresses the typical Sauvignon Blanc notes: lemon, boxwood, cut grass, lime zest, complemented by a touch of gooseberries and passion fruit. There is also a touch of acacia and apple blossom. On the palate, the wine also reflects its freshness and typicality, which it offers to the nose. It expresses the flavors of lemon juice, lime, passion fruit, gooseberries, cut grass as well as a vegetal touch of green beans in the background. The finish is persistent, lively, with salivating acidity, pleasant bitterness and notes of fresh citrus. A precise, pure, chiseled and dynamic wine.

Anthony Girard - Domaine La Clef du Récit 2022 Quincy

The wine has a pale lemon color, with green reflections. The nose offers fruit and freshness. It expresses notes of ripe citrus fruits (yellow lemon, lime, a fine touch of orange zest), tangy fresh pineapple, green mango, as well as delicate herbaceous notes (boxwood, crushed mint in the background) and a subtle note of fresh acacia. On the palate, the wine is lively, fruity and fragrant. It expresses the flavors of ripe lemon, candied lemon peel, fresh pineapple, white peach, as well as a touch of apple blossom, boxwood, acacia honey and a delicate bitterness at the end of the mouth. Nice salivating acidity, good length, with roundness, some bitterness and integrated herbaceous notes. A straightforward, open and refreshing wine. $\frac{1}{1000} \frac{1}{1000} = \frac{1}{1000} \frac{1}{1000} = \frac{1}{1000} \frac{1}{1000} = \frac{1}{1000} \frac{1}{1000} = \frac{1}{10000} = \frac{1}{1000} = \frac{1}{1000}$

Jean-Michel Sorbe - Clos de La Victoire 2022

Quincy

The wine has a pale lemon color, with green reflections. The nose is expressive, lively and tangy. It shows notes of gooseberries, passion fruit, lemon, lime zest, as well as herbaceous (boxwood, cut grass, a touch of mint) and floral (acacia, lime blossom) notes. On the palate, the wine is tangy and lively. It expresses the pronounced herbaceous and vegetal notes (boxwood, cut grass, green bean), associated with tart fruity flavors of sour green apple, lemon, lime and grapefruit. The acidity is salivating and pronounced. The finish is quite persistent and offers a certain roundness, notes

of tangy stone fruits (white peach, crunchy apricot) as well as a slight bitterness of grapefruit. An incisive, fresh and intense wine.

Score: 15.25/20 (90/100)

François Reverdy 2020

Quincy

The wine has a pale lemon color. The nose is refined, but a bit reserved and expresses itself better after aeration. It expresses notes of fresh citrus (yellow lemon, orange zest, grapefruit), candied citrus (candied yellow lemon peel, candied grapefruit), green apple, cut grass, as well as delicate notes of stone fruits (apricot, white peach), fresh pineapple, flowers (acacia, apple blossom) and a fine note of lemon cream, flower honey, wax and minerality (limestone). On the palate, the wine is juicy, fragrant, supple, but at the same time fresh thanks to a lively acidity. It expresses notes of fresh lemon, lemon jam, crushed green apple, grapefruit, lime zest, as well as fresh herbs (cut grass, peppermint in the background), a slight sweetness of lemon curd as well as a delicate minerality (limestone) in the background. The finish is persistent, fresh and tangy, with menthol and herbaceous notes, fresh citrus and a lively acidity. A complex, balanced and expressive wine.

Score: 16.5/20 (93/100)

Domaine du Grand Rosières 2022

Quincy

The wine has a pale lemon color. The nose is aromatic, fruity and tangy. It expresses notes of citrus (yellow lemon, lime), green apple, crunchy stone fruit (green plum, white peach), boxwood, apple blossom, acacia, a hint of minerality (wet stone), as well as a vegetal touch in the background (green bean). On the palate, the wine expresses more the sweet notes of stone fruits (white peach, apricot), associated with notes of ripe citrus fruits (yellow lemon, pomelo), fresh flowers (apple blossoms, acacia, wildflowers), a vegetal touch (green bean) and a hint of salinity on the finish. Good persistence on the notes of citrus fruits, cut grass, a mineral touch and salivating acidity.

Score: 15/20 (89-90/100)

Domaine Vincent Siret-Courtaud 2022

Quincy

The wine has a pale lemon color. The nose is fresh, tangy, slightly vegetal. It expresses notes of fresh grass, boxwood, a slight note of green bean, combined with notes of citrus fruits (lime, lemon), green pomelo, green apple, as well as floral touches of acacia, fresh lime blossom and a fine hint of honey and minerality (dry stone, slightly smoky) in the background. On the palate, the wine is juicy, fruity, fresh, with salivating acidity and an aromatic attack. It expresses notes of lemon zest, lime juice, grapefruit, green apple, apple blossom, lime blossom and acacia, as well as a delicate smoky and saline mineral touch in the background. The finish is persistent and offers juiciness and a certain roundness of crunchy stone fruits (white peach, white nectarine), a herbaceous touch, as well as good bitterness and a delicate salinity on the finish. The acidity is crisp and refreshing. A chiseled wine, with fruity substance and a certain concentration.

Philippe Portier 2021

Quincy

The wine has a pale lemon color. The nose offers complexity, freshness and pronounced tangy notes. It expresses aromas of lime zest, lemon, grapefruit juice, as well as a delicate and integrated herbal hint (boxwood), floral notes (lemon blossom, apricot blossom), a subtle sweetness of stone fruits (tangy apricot, white peach) as well as a fine iodised minerality. On the palate, the wine offers a tangy and sharp attack, with notes of citrus (lime, lime zest, yellow lemon) and green apple. In the mid-palate, we find flavors of white peach, tangy apricot, a herbaceous (boxwood) and floral (apple blossom, lemon blossom) notes. The finish is chiselled, fresh, with a lively acidity, a slight bitterness of grapefruit, tangy notes of green apple as well as a slight saline touch. A straightforward and fresh wine.

Score: 15.25/20 (90/100)

Philippe Portier - La Quincyte de Phileppe Portier 2020

Quincy

The wine has a lemon-yellow color of medium intensity. The nose is aromatic, concentrated and complex. It expresses notes of juicy stone fruits (yellow peach, apricot, yellow plum), green pear, fresh lemon, lemon jam, quince jelly, a very fine lactic touch of lemon yogurt, as well as fragrant floral aromas (lily, acacia, dried field flowers), a hint of fresh grass, a slight touch of acacia honey, a spicy hint of cumin and vanilla and a subtle minerality (limestone, chalky note). On the palate, the wine offers concentration, a beautiful structure and depth. The attack expresses roundness and freshness. We find notes of sweet and juicy stone fruits (yellow peach, apricot), lemon jam, a touch of lemon yogurt, lemon juice, quince jam, as well as herbaceous touches (fresh grass, mint), floral (dried field flowers, acacia) and mineral (chalk, a

Loire white wines

slight salinity), as well as the sweetness of the honey note in the background. The finish is long, fragrant, with a good bitterness (grapefruit, lime zest), a very fine touch of vanilla in the background and a refreshing acidity.

Score: 16.25/20 (92-93/100)

Domaine du Tremblay - Les Demoiselles Tatin, Vin Noble 2022

Quincy

The wine has a pale lemon color. The nose is fragrant, fruity and offers a certain complexity. It expresses notes of fresh fruits (yellow lemon, grapefruit, orange zest) and candied citrus (lime jam), green apple, as well as slightly sweet notes of yellow plum, white peach and fresh apricot. There are also floral touches (lily, apple blossom), a slight herbaceous note (peppermint), as well as a very slight iodised and saline note in the background. On the palate, the wine offers roundness, notes of fleshy stone fruits (yellow peach, apricot), ripe citrus fruits (yellow lemon, a touch of orange, pomelo), white flowers (apple blossom, acacia), as well as sweet notes of candied citrus fruits and honey in the background. The finish is long, chiseled, tangy, slightly bitter and mineral (iodised and saline). Beautiful freshness, precision with a generous fruity substance.

Score: 15.25/20 (90/100)

Domaine du Tremblay - Les Demoiselles Tatin, Vieilles Vignes 2022

Quincy

The wine has a pale lemon color with green reflections. The nose offers freshness, juiciness and a very slight sweetness. It expresses notes of crushed green apple, green pear, lemon, lemon zest, fresh quince, white peach, as well as delicate herbaceous touches (verbena, lemon thyme), apple blossom and acacia. On the palate, the wine offers roundness, juiciness and complexity. It expresses notes of ripe stone fruit (yellow peach, apricot), crushed green apple, grapefruit, lemon, lemon zest yellow, as well as herbaceous (verbena, lemon thyme, peppermint in the base) and floral (acacia, apple blossom) notes. The finish is lively, tangy, with energy and good persistence. It offers fresh and slightly bitter citrus notes (grapefruit, lime), as well as mineral, slightly smoky and herbaceous touch (oregano). A perfumed wine, with a good structure and a certain complexity.

Score: 15+/20 (89-90/100)

Domaine du Tremblay - Les Demoiselles Tatin, Cuvée Sucelus 2018

Quincy

The wine has a lemon-yellow color of medium intensity. The nose offers complexity, concentration and a fine spiciness. It expresses notes of ripe, fresh and candied citrus fruits (fresh yellow lemon, candied lemon peel, fresh orange zest, a sweet touch of clementine), fresh yellow apple, apricot, yellow peach and pastry, quince, combined with integrated and delicate notes of sweet spices (dried vanilla, grated nutmeg, cloves, ground cumin), notes of fresh flowers (apple blossom) and dried flowers (dried lime blossom, dried wildflowers), with a delicate bitter touch of chestnut honey and wax in the background. On the palate, the wine offers roundness, complexity and a fragrant finish. It expresses notes of candied citrus fruits (lime jam, candied lemon peel), juicy stone fruits (yellow peach, apricot), yellow apple, as well as subtle spicy touches (ground cumin, nutmeg, clove, a hint of vanilla) and a hint of dried field flowers. The finish is complex, aromatic and long. It reveals notes of chestnut honey, beeswax, dried apple, quince paste and a touch of hay, combined with a pleasant bitterness and very light toasted notes (toasted hazelnut, toasted bread) mastered and integrated. The acidity is fresh and salivating. A well-structured, complex wine, with mastered work on aging in oak. Score: 16.5/20 (93/100)

Domaine Siret-Courtaud - 1959, 2020

Ouincy

The wine has a pale lemon-yellow color. The nose is reserved and requires aeration. Then, it offers a ripe and concentrated fruity substance, as well as a nice complexity. The nose expresses notes of fresh quince and quince jam, white peach, apricot, yellow plum, as well as tangy citrus notes (orange zest, lemon, grapefruit, lime jam), combined with floral aromas (dried field flowers, apple blossom), subtle spicy (vanilla, ground cumin in the base), herbaceous (lemon thyme, hay) and mineral (dry stone, limestone) notes in the base. On the palate, the wine offers smoothness, roundness, great complexity and concentration. The attack is supple, fragrant and slightly spicy. We find in particular the subtle flavors of vanilla and nutmeg, as well as a sweet note of acacia honey. In the mid-palate, the wine offers juicy and ripe fruit (yellow peach, apricot, quince, lemon), as well as touches of candied fruit (quince jam, lemon jam), fresh and dried flowers (flower of apple tree, acacia, a hint of orange blossom), dried herbs (hay, lemon thyme), spices (cloves) and a fine minerality (dry stone). The finish is persistent and also offers notes of tea leaves, fresh vanilla and beeswax. The acidity is supple, but in harmony with the profile of the wine. Beautiful structure and complexity, a rich and refined wine. Score: 16.25+/20 (93/100)

Domaines Tatin - Gatebourse 2021 Ouincy

The wine has a lemon-yellow color of medium intensity. The nose is fruity, ripe and juicy. It expresses notes of stone fruits (yellow peach, apricot), a fine touch of fresh almond (see apricot kernel), lemon, candied lemon peel, a bitter side of grapefruit, as well a subtle note of fennel, a fragrant floral bouquet (apple blossom, acacia), as well as a note of honey and quince paste in the background. On the palate, the wine offers accuracy and a certain roundness. It expresses notes of stone fruits (white peach, apricot), fresh lemon, candied lemon peel, fresh pineapple, a touch of fresh quince and crushed green apple, combined with notes of wildflowers, apple blossom, honey, as well as a saline mineral touch and a delicate spiciness(nutmeg in the background). The finish is quite persistent, with citrus notes and a nice acidity, accompanied by a delicate roundness of apricot on the finish.

Score: 15+/20 (89-90/100)

Domaines Tatin - Les Nouzats 2021

Ouincy

The wine has a pale lemon-yellow color. The nose is delicate and fresh. It expresses subtle floral (hawthorn, fresh lime blossom), lemony (fresh lemon, lime, lemon zest) aromas, as well as notes of green apple, green plum, white peach and fine vegetal (cucumber) and refreshing herbaceous hints (verbena, tomato leaf). There are also very subtle spicy notes (white pepper, nutmeg) in the background. On the palate, the wine offers good structure, high acidity, as well as fruity substance and a subtle spiciness. It expresses notes of ripe citrus (yellow lemon, blood orange), citrus jam, white peach, combined with floral (linden, acacia), slightly herbaceous (verbena) and spicy (nutmeg, a touch of vanilla on the finish). Good tangy persistence with citrus notes, and a herbaceous touch of tomato leaf in the background. Beautiful freshness thanks to a salivating acidity.

Score: 15.25/20 (90/100)

Domaines Tatin, Victoires 2020

The wine has a pale lemon-yellow color. The nose offers concentration and complexity. It expresses notes of fresh golden apple, lemon peel, grapefruit jam, pineapple in syrup, vellow peach, as well as white flowers (acacia, apple blossom), a touch of nutmeg. fresh walnuts, white flowers (dried field flowers, dried linden), as well as a fine touch of pan-fried quince and roasted apple, as well as acacia honey and beeswax in the base. On the palate, the wine offers smoothness, a certain richness and complexity. It expresses notes of candied lemon, fresh golden apple (and more slightly – roasted apple), yellow peach, juicy apricot, passion fruit, as well as roasted quince, dried field flowers, dried linden, honey, beeswax, cumin and hay in the background. The finish is quite persistent, with a refreshing acidity.

Score: 15.25/20 (90/100)

Domaine Lecomte 2022

Quincy

The wine has a pale lemon-yellow color. The nose is aromatic and offers pure fruit, accompanied by a fine minerality and delicate floral aromas. It expresses notes of lemon juice, freshly grated lemon zest, white strawberry, white nectarine, green apple, fresh rhubarb, kiwi, as well as apple blossom, hawthorn and a touch of minerality (gravel) in the background. On the palate, the wine offers juicy and fresh fruit, purity and juiciness. It expresses notes of lemon, lime zest, green apple, fresh quince, white nectarine, apple blossom, acacia, as well as a pleasant bitterness of grapefruit and a mineral touch of dry stone in the background. Beautiful salivating acidity and freshness on the finish. Good persistence, with bitterness, liveliness and tanginess of green apple.

Score: 15/20 (89-90/100)

Domaine Lecomte - Vieilles Vignes 2021

Quincy

The wine has a pale lemon-yellow color. The nose is fragrant, deep and complex. It expresses notes of fresh lemon, blood orange, candied lemon peel, juicy yellow peach, ripe apricot, a sweet touch of quince jam and vanilla (in the background), associated with floral aromas (fresh lime blossom, acacia), herbaceous notes (cut rosemary, peppermint), a hint of honey, as well as a saline mineral touch in the background. On the palate, the wine is chiseled and fresh and offers a certain concentration. It expresses the lively and tangy notes of fresh citrus fruits (yellow and especially - lime, freshly grated lime zest), green apple, Reine Claude plum, tangy white nectarine, as well as apple blossom, acacia and peppermint in the background. The finish is mineral, saline, slightly iodised, slightly bitter, fresh and quite persistent. A wine with energy, lively acidity and good persistence.

Score: 15.5/20 (90-91/100)