



DOMAINE DES BALLANDORS

AOC QUINCY

LES BALLANDORS 2025



Country	France
Region	Centre-Loire
Grape variety	Sauvignon Blanc
Alcohol content	13 % / vol.
Residual sugar	0,22 g/l
Total acidity	3,92 g/l H2SO4



VINEYARD

Organic vinegrowing certification (since 2025) and sustainable viticulture / Terra Vitis certification (since 2017): 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).

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* : vines planted on sandy gravel soil on underground Berry lacustrine limestone.

HARVEST 2025

Scorching and early bird! After 2024, which was a trying year for many winemakers, 2025 came as a relief! A very early bud burst around April 7th put us on our guards for possible drops of temperature and, hurray, not one bit of frost. First obstacle avoided! Then, little, let even no pressure due to cryptogamic diseases of the vine, there were less than 6 treatments in 2025. There was indeed little water from May to end of August and a succession of heatwaves, which rank this vintage as one of the most solar years in the past 2 decades. The vendanges began on August 26th with the harvest of the Pinots Gris and Noir: the quality of the wines will pretty sure be excellent! The Sauvignons were as ripe as can be, even though they suffered more due to shot berries and water stress.

VINIFICATION

- Low pressure pneumatic pressing + temperature controlled fermentation.
- Ageing on fine lees with manual stirring ('bâtonnage').
- 1st bottling in March 2026, cuvée of 60,000 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'!

