

# **DOMAINE QUINTIN**

## *Rive Droite white*

### *Coteaux du Giennois AOC*

#### **Technical information**

**Country:** France  
**Region:** Loire Valley  
**Appellation:** Coteaux du Giennois  
**Grape Variety :** 100% Sauvignon Blanc  
**Terroir :** Clay-limestone and clay-siliceous  
**Age of the vines :** 16 years

#### **Vinification**

The grapes are pressed then the juice is macerated at cold temperatures before the fermentation starts. After the yeasts have been added the juice is fermented at controlled temperatures.

#### **Tasting notes**

This white wine is very dry, crisp and mineral driven. It is similar to a Sancerre, but with a little more richness. On the nose exotic fruits of mango and dried pineapple burst out of the glass after the first swirl. On the palate a wonderful, buttery quince flavor comes through and fills the mouth. There is a light acidity to the wine and a very elegant finish.

#### **Best to Drink:**

up to 3 years

#### **Wine pairing:**

To accompany appetizers, seafood, fish, goat cheeses ...

