

JEAN-MICHEL SORBE

Jean-Michel Sorbe was a pioneer of the Quincy region, hailing from a winegrowing family dating back over 100 years in the region. The small region of Quincy is made up of 2 communes and 30 producers. Tiny compared to Sancerre's 2,700 hectares, Quincy covers 250 hectares in a small area to the south-west. Though Quincy's reputation has been small up till recently, it was the second appellation created in France, with Châteauneuf-du-Pape being the first. The region, like its neighbors, is exclusively devoted to producing dry Sauvignon Blancs. Grapes frequently ripen weeks earlier than those of Menetou-Salon and Sancerre due to the unique confluences of this special mesoclimate.



Quincy's unique terroir and soils possess great drainage, which yields a more aromatic, bright Sauvignon Blanc with tension, precision and racy acidity. This character is a result of the temperate climate with a continental influence. Jean-Michel Sorbe's treatment of the fruit is focused on maintaining the natural freshness and acidity of the Sauvignon Blanc with minimal influence or intervention. In addition to fine-tuning their viticulture and vinification methods, the producer is committed to applying revolutionary and innovative ideas towards packaging, environmental awareness, and minimizing the carbon footprint of their products from vine to table.



Varietal/Blend: Sauvignon Blanc

Farming Method: sustainable

Soil: gravel soils with sand

Average Vine Age: 20 years

Yeast: selected

Fermentation: very gentle, pneumatic pressing / cold fermentation at 18°C / racked only twice for filtration and bottling

Aging: 6 months sur lies in stainless steel

Alcohol: 13%

Fined: bentonite clay

Filtered: diatom filtration

Country: France

Region: Loire, Central Vineyards

Sub Region: Quincy

Vineyard Size: 3 ha

Production: 40,000 bottles

Golden-yellow hues. Dominant floral and mineral characteristics with notes of white peaches and lemon citrus