

3" x 4"

DOMAINE PHILLIPE PORTIER
QUINCY

Elegant and refined are two of the best descriptors for this wine. The aroma is peppered with white flowers and hints of currant. On the palate there is a touch of menthol and traces of minerals coupled with firm acidity and a round full flavor followed by a long aromatic finish. Quincy is the perfect wine for raw oysters, sushi, grilled seafood, poultry and veal and is excellent with soft cheeses or as an aperitif.



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