

Domaine Philippe Portier

Cuvée des Victoires Quincy AOC

100% Sauvignon Blanc

The Victoires parcel served as an ancient battleground.

Tasting Notes:

Beautiful, fresh aromatics typical of Sauvignon Blanc cultivated in the area featuring notes of white stone fruits such as peaches, fern, and exotic fruits such as passion fruit. The palate reflects similar notes. Elegant and well-balanced overall.

Enjoy in its youth paired with seafood, particularly shellfish, or white meat entrées. Excellent as an aperitif as well with fresh, creamy cheeses.

Vineyards:

Region: Quincy, Loire Valley, France
Name: Cuvée des Victoires
Size: 4 hectares
Training Method: Guyot
Planting Density: 6500 vines/hectare
Soil Composition: Sandy limestone interspersed with gravel
Elevation: 150 meters
Exposure: Southwestern

Winemaking:

Harvest

Date: Late September
Method: Machine

Pre-fermentation

Container: -
Temperature: -
Duration: -

Fermentation

Container: Stainless steel tanks
Temperature: 15-20°C
Duration: 20 days
Maceration: 24 hours with periodic aerations
Malolactic: -

Filtered: Yes
Fined: Yes

Aging:

Container/Cooperage: -
Duration: -
Bottle-Aging Duration: 6-8 months

Technical Data:

Alcohol: 12.5%
pH: 3.24
Residual Sugar: 1.3 grams/liter
Acidity: 4.5 grams/liter
Dry Extract: 23.0 grams/liter

Production Quantity: 30,000 bottles



IMPORTER
OF THE YEAR
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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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