

Domaine de Chevilly



VIN DE QUINCY



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Quincy 2021 - La Licorne Rose

Vineyard : Vintage 2021 – A painful birth story

After a series of solar vintages, 2021 reconnects with the DNA of Quincy.

Winter 2020-2021 was once again mild. After a relatively cold month of January, the end of February returned to mildness. A season also marked by significant rainfall with almost daily rainfall. A new episode of extreme mildness from March 27 to 31 once again led to an early start to vegetation with budburst observed on the first days of April. A start just as early as 2020! But in less than 8 days, the weather changes from summer to winter. A mass of cold air circulated throughout France from April 4 to 8 with its share of negative temperatures. This period of exceptional frost is the most severe in the last 30 years. While the cold snaps in early April were nothing out of the ordinary, the fact that they occurred a week after record heat was very damaging. May will be cool and rainy overall. Under these conditions, the restarting of vegetation is slowed down. The work in green drags on and is done under unpleasant weather conditions. If we compare to the year 2020, at the end of May, the vegetation lags behind by 3 to 4 weeks. Then a change of weather takes place on the 1st days of June, the vines grow and finally turn green. The work of protecting the vineyard is also intense. Downy mildew pressure is high. The summer weather with rainy episodes and rather cool temperatures continues to complicate the monitoring of the vines. Maturation is also slowed down. The harvest started slowly after September 15. The weather during the harvest is nuanced, prompting us to compose between maturity and the state of health.

In summary, it is a demanding vintage that required total dedication throughout the year to deal with capricious nature.



Winemaking:

The machine picks the grapes.

The crop is sorted and routed with a conveyor belt into the pneumatic press. After pressing, the must is cooling to make a cold settling for 24 hours. Just before the start of fermentation, whole berries are incorporated into the settling must. This fermentation period is around 10 days at a temperature of 16° to 18°C.

The wine is aged in vats and then prepared for bottling.

Grape variety : 100 % Pinot Gris

Technical features: Alcohol: 12.5 % Vol., Residual sugar: 0.31 g/l
Total acidity: 3.84 g/l H₂SO₄

Tasting notes : The very pale color of the Reuilly Gris 2021 is explained by the cool climate of the vintage and by a change in winemaking. This also results in a more successful wine with aromatic complexity both on the nose and on the palate. Fruity aromas (peach, strawberry, gooseberry, etc.) embellished with spicy touches are revealed gently. Marked by the sweetness, the mouth is in harmony while having a fair liveliness.

Let yourself be seduced by its delicacy!

Dishes and wines:

Perfect to start a meal with salads followed by grilled fish or in sauce, exotic dishes and will also accompany your desserts such as a strawberry tart or a grapefruit crumble.

But it can also be enjoyed with friends at the end of the day!

Best enjoyed served at 10° - 12°C. Drink now. Aging potential : 2 or 3 years