

Albin Roux 2023 Quincy "Cuvee Jean-Claude Roux"

WineWise Code	FRX-QUI23
Country	France
Region	Loire
Color/Style	White
De-stemming %	Complete
Fermentation vessel	Stainless steel
Additional fermentation notes:	Pumpover Fermentation duration - 15-20 days
Aging Vessel	100% Stainless Steel
Aging duration	5 months
Filtered?	Yes
Fining Agent	None
Yeast protocol	Cultured
Malolactic conversion	No
Additional maturation details:	Lees contact/stirring
Added sulfur	Yes, 60 ppm
Varieties	100% Sauvignon Blanc
pH	3.54
Residual sugar	0.53
ABV	12.66
Acidity	0.20 Total
Closure type	Natural cork
Annual production	5000 cases
Certified vegan?	No
Soil types	Gravel
Elevation	70
Vine age	35
Vine yields	65 hl/ha
Farming Practices	Certified sustainable
Harvest method	Machine harvest

WineWise Notes on Producer:

Grain-farmer turned wine-grower Jean-Claude Roux turns out to have a deft hand with Sauvignon Blanc. With dynamic son Albin now at his side, the quality being delivered is higher than ever.

Producer Notes:

Founded by Jean Claude and started only with 1,5 ha of vines in Quincy back in 1995, the domain has now almost 12 ha of vines mostly in Quincy (9 ha) and Châteaumeillant. Using a very innovative way of working in collaboration with other colleagues for the management of workers and also under a shared-cellar but not a cooperative producing a single range of wine, we have managed to develop ourselves as well as the quality of our production.

Jean Claude has been travelling the world before he came back to his passion : farm growing and then wine growing helped by professionals. His elder son Albin, has also traveled and worked abroad (mostly in Asia) in the wine industry before he came back in 2015 to take over the family wine business.



WineWise Notes:

Grain-farmer turned wine-grower Jean-Claude Roux turns out to have a deft hand with Sauvignon Blanc. With dynamic son Albin now at his side, the quality being delivered is higher than ever. With its vivid musky nose, brisk palate and exemplary balance, this is a perfect fallback from Sancerre or Pouilly Fumé in today's market.

