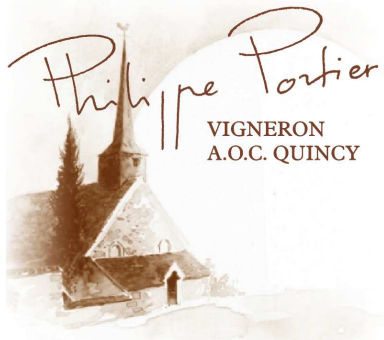


DOMAINE PHILIPPE PORTIER

A.O.C. QUINCY 2008



Alcohol: 13,07% Vol.
Acidity: 5,7g/l
Residual Sugars: 2,0g/l

PRODUCTION: 130 000 bottles
TYPE OF SOIL: LIMONS-SANDY
GRAPE: SAUVIGNON (100%)
Output: 57 HL/HA

WINE MAKING:

- **Vintage in October under excellent conditions**
- **Pneumatic pressing at a very slow speed**
- **Stalling cold temperature (6 days)**
- **Traditional know how through all the wine making process (vinification):**
 - ✓ **Alcoholic fermentation at low temperature: 16°C to 18°C**
 - ✓ **Wine maturing process on stainless steel vats. The wine rests on very fine lees until final agitation – 2 or 3 times (5 months)**
 - ✓ **Filtration**
- **Bottling starts end of March. It is arranged all year round according to our needs**

TASTING:

- **A very expressive wine with an extraordinary aromatic richness... to enjoy...**

GASTRONOMY:

- **Serve fresh: 12°C to 14°C temperature**
- **Along with shellfish, seafood, asparagus, fish, white meat or goat cheese from the Berry region**
- **It is also suitable for aperitif**

A WORD FROM THE VINE GROWER:

The Year 2008 was a challenge for the knowledge for the vine grower:

- *An early spring required a good deal of responsiveness in order to react and direct the vine in its vegetative development.*
- *The fresh and damp summer forced great attention to protect the potential harvest.*
- *October, with a generous sun and fresh temperatures has permitted to concentrate sugars keeping a very nice freshness.*
In this vintage 2008, we easily recover the tipicity of our AOC Quincy and our soils owing to its freshness and citrus notes.