



MARCEL Q²

IGP ATLANTIQUE WHITE - 2019

Marcel Q is a tribute to the third and fifth generation of the Quancard family. Our founders would have been proud of this original, slightly rebellious range, that does not follow the traditional AOC rules. Marcel has a carefree style that will arouse your curiosity and your desire for exciting new flavours and aromas...

THE VINEYARD

TERROIRS : CLAY-LIMESTONE AND SILICA-CLAY-SAND.

AERA : 2.82 HA.

GRAPE VARIETIES : SAUVIGNON, COLOMBARD, GROS MANSENG

THE WINE

Blend

60% Sauvignon, 20% Colombard, 20% Gros Manseng .

Vinification

Mechanical harvests and controlled low-temperature fermentation.

Ageing

3 months in stainless steel vats.

Tasting

Clear, bright colour with glints of green.

The nose is very aromatic and expressive with notes of citrus fruit (pink grapefruit, lemon), tropical fruit (lychees), accompanied by boxwood and broom. The palate is crisp, lively, ethereal, tangy and yet soft with an almost salty freshness.

Food pairing

A refreshing, dry, very fruity white wine! Its lively character makes it an excellent aperitif, the perfect "refreshing glass of white".
Particularly enjoyable with seafood.



OUR SIGNATURE

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