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Getting to know the lively Quincy

Bill Daley Uncorked

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OK, most Americans are going to want to call it "KWIN-see," like the city in Massachusetts or the nation's sixth president. But the French pronounce this tiny Loire Valley wine region as "kan-SEE." Practice saying that for a while; one sip of Quincy wine will surely lead to repeat orders. I fell in love with the wine one cool spring afternoon in Paris, where its lively minerality matched both the bracing weather and my buoyant mood.

Where is it? Quincy lies in central France on a tributary of the Loire known as the Cher River, southwest of Sancerre and Pouilly-Fume, two larger and far more well known Loire wine regions. Quincy is the second oldest official appellation in France after Chateauneuf-du-Pape. The region's relatively low profile, especially in comparison to Sancerre and Pouilly-Fume, has long translated into lower prices for its whites.

Food dos and don'ts

Do: Serve Quincy with fresh chevre, fish, oysters, smoked salmon, shrimp.

Don't: Drink with sweet dishes.

Known for sauvignon blanc. Quincy's sauvignon blancs are famous for sporting an emphatically crisp profile, with a nice shot of minerality.

Quincy by the numbers

1: Grape variety. Only sauvignon blanc is made in the Quincy wine region.

2: Number of villages in the appellation, Brinay and Quincy.

553: Vineyard acres in Quincy.

1936: Year Quincy received Appellation d'Origine Controlee status, the first wine region in the Loire Valley to do so.

Three Quincy wines to try:

2006 Domaine du Tremblay: A white with plenty of character. Somewhat faint nose with touches of hay and spice. The wine has lots of minerality and is seasoned with white pepper. Voluptuous finish hints at apricots. Serve with crab Louis, chicken tikka. Three corkscrews; \$20 fz

2007 Philippe Portier: This Quincy white is very aromatic with lots of floral and pear notes on the nose. The flavor balanced between grapefruit and stone, with a touch of jasmine. Citrusy "smack" on the finish. Serve with grilled chicken, quiche Lorraine, potato salad. Three corkscrews; \$17 fz

2007 Joseph Mellot Domaine des Rouesses Les Rouesses: Slightly salty with a creamy texture. Flavors of green apple, pear and pineapple. Grapefruit on the finish. Serve with grilled shrimp and chicken salad. Three corkscrews; \$20

-- *Bill Daley*

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