



# CACHET WINE

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## Quincy Beaucharme, Domaine Bailly

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**Code** QUIN085

Crisp and refined Sauvignon Blanc from the Loire village of Quincy, a few short miles from Sancerre.

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**Tasting Notes:**

Full of fresh herbs, citrus fruit and a delicious ripe quality.

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## Specification

**Vinification** All grapes are hand picked. Pressing is very slow and smooth thanks to pneumatic presses. Their objective: to extract the purest juice possible. Static settling of must. Alcoholic fermentation takes place in sealed tanks, stainless-steel are used. Period of fermentation: from 2 to 4 weeks. On their estate, alcoholic fermentation is conducted through a temperature control process (18° in order to preserve primary aromas of the grapes). A high – performance thermoregulation system is used. The white wine has remained on its fine lees during 3 months to preserve the fruit aromas. Fine lees are stirred at regular intervals to maintain their influence on the wine. The wine is cold-stabilised and filtered with the aid of Kieselgur filter, just before bottling. Bottled at different times throughout the year and carefully rested before being sold.

**ABV** 13%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Loire Valley

**Type** White Wine

**Grapes** Sauvignon Blanc

**Genres** Vegan, Vegetarian

**Vintage** 2023

**Style** Dry

**Body** Zesty, zingy and refreshing

**Producer** Domaine Sylvain Bailly

**Producer Overview** Dynamic Jacques Bailly (heir to a winemaking tradition going back to the 1700s) and wife Marie-Hélène cultivate an array of coveted vineyards around Bué in the eastern Loire appellation of Sancerre, including a plot originally called 'Choix Marchand', source of wines merchants kept for themselves.

**Closure Type** Cork

**Food Matches** Perfect to drink with goat cheese, fish, shellfish and crustaceans. Also ideal as an aperitif.

**Press Comments** Silver Medal - Concours des Vins de Bourges, 2016