



CACHET WINE

Sancerre Rosé La Louée, Domaine Bailly

Code SANC370

Summer berry hints in a dry stylish rosé .

Tasting Notes:

Made from 100% Pinot Noir, the La Louée Sancerre rose exhibits bright red berry and floral aromas and flavours, with strong mineral undertones. It is crisp and fresh, with fine mineral complexity and fleshy fruit on the midpalate, which drive the long, focused finish.





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| Specification | |
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| Vinification | All the grapes are hand picked during the first part of the day to avoid oxidation or bruising. The must comes from a direct pressing of the grapes. Cold settling (24 to 48 hours). The alcoholic fermentation takes place in thermo-regulated tanks over 15 days. The wines are aged on their lees before racking, tartaric precipitation through artificial chilling, filtration with Kieselgur. Bottled the spring following the harvest. |
| ABV | 13% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Loire Valley |
| Type | Rosé Wine |
| Grapes | Pinot Noir |
| Genres | Vegan, Vegetarian |
| Vintage | 2022 |
| Style | Dry |
| Body | Elegant, crisp and delicate |
| 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 | We love to drink this wine with Japanese food! |
| Press Comments | Bronze Medal - Concours des Vins de Bourges, 201 |