



CACHET WINE

Sancerre Terroirs, Domaine Sylvain Bailly

Code SANC375

Situated in the village of Bué this family estate comprises around 60 acres spread across the appellations of Quincy and Sancerre. An outstanding Sancerre showing great intensity, minerality and the floral, grassy, pungency that we all want from this appellation.

Tasting Notes:

Crisp, steely and fresh with notes of mown grass, herbs mineral and citrus. Classic in all senses, with a lovely delicious mouth-watering flavour and pungency.





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Specification

Vinification

The grapes for this serious and complex Sancerre come from vineyards that lie close to the winery in Bué. After arrival at the winery, the grapes are hand sorted and then pressed, with press juice being fermented separately from free-run juice. The juice is then settled for up to 48 hours, before ferment in thermo-regulated steel tanks for upto 5 weeks, using natural yeasts. The wine then ages in tank on the fine lees over the winter before a light racking in February and then clearing with a Kieselgur filtration and bottling in March.

ABV

13%

Size

75cl

Drinking Window

Drink now

Country

France

Region

Loire Valley

Type

White Wine

Grapes

Sauvignon Blanc

Vintage

2024

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

Goes very well with poached fish, seabream and a curried crust or just simple Lobster and crayfish from the BBQ.

Press Comments

Gold Medal - Concours des Vins de Bourges, 2018.