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.