

Sancerre White

Appellation

Sancerre Blanc

Area

10.6 hectares

Soil

This wine is a blending made with grapes from different plots located on the three types of soil of the "Sancerrois": Marly, Flinty, Pebbly limestone.

Grape variety

White Sauvignon

Vinification

The grapes are hand-picked and sorted on a table in the vineyards, then transferred to the cellar with great care in order to preserve their integrity. The pneumatic pressing and cold settling lasting from 12 to 24 hours take place before the natural fermentation in thermo-regulated tanks. This vinification method gives the wine its typicity and respects the terroir.

Characteristics

Very nice pale yellow colour with pale green highlights. A lovely complex nose of citrus fruits, flowers and minerality. The entry is fresh and clean, then well-structured, with both roundness and liveliness. An ample wine, a beautiful aromatic power. This wine fills your mouth. Lovely length. Ideal with goat cheese (dry and young), grilled fish, poultry.*

**Tasting commentaries by Jean-Christophe Pouteau, Sommelier-Cellar Master, qualified from Suze La Rousse Wine University.*

Ageing potential

Our white Sancerre wine "la Mercy-Dieu" will reach its peak from 6 to 12 months after the harvest and you'll enjoy it all through the ageing. You can keep it from 3 to 6 years. It depends on the vintage and the storage



DOMAINE BAILLY-REVERDY

VIGNERON - RÉCOLTANT