

# Sancerre La Mercy-Dieu



DOMAINE BAILLY-REVERDY

VIGNERON À SANCERRE

## Origin

|             |                        |
|-------------|------------------------|
| Country     | France                 |
| Wine Region | Loire                  |
| Winery      | Domaine Bailly-Reverdy |

## Technical Data

|                        |                 |
|------------------------|-----------------|
| Grape Varieties        | Sauvignon Blanc |
| Type                   | Dry white wine  |
| Bottle Sizes Available | 375 ml, 750 ml  |
| Closure                | Technical cork  |

### 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.

|        |                           |
|--------|---------------------------|
| Ageing | In stainless steel tanks. |
|--------|---------------------------|

## Description

### In Brief

La Mercy-Dieu will reach its peak from 6 to 12 months after the harvest and can be enjoyed all through the ageing in the next 3 to 6 years, depending on the vintage and storage.

### Tasting notes

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.

### Food Pairing

Ideal with goat cheese (dry and young), grilled fish, poultry.

### Notes

