

FAMILY WINE MERCHANTS SINCE 1906

Sancerre Rouge, Domaine Bailly

 Price
 £23.99

 Code
 SANC385

A polished Pinot Noir, from the Loire slopes of Bué.

Tasting Notes:

A ruby robe in appearance, brilliant, with purple and garnet-red highlights. Aromas of red fruits on the nose of raspberry and blackcurrant . On the palate it is fruity, black cherry. A fine finish supported by supple and silky tannins.





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Specification	
Vinification	After sorting and completely de-stemming, the grapes are put into tank for a period of 15 to 20 days. Daily pumping over. De-vatting onto conveyor belt, gentle pneumatic pressing. The wines are put in tanks for about 12 months. Two thirds of them go into tanks and one third in 600 litres oak barrels, renewed every three wines. Bottled without filtration.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Туре	Red Wine
Grapes	Pinot Noir
Genres	Vegan, Vegetarian
Vintage	2022
Body	Elegant, refined and supple
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	Ideal with grilled and roasted meat, small game, cheese.