CACHET WINE

Quincy Beaucharme, Domaine Bailly

Code QUIN085

Crisp and refined Sauvignon Blanc from the Loire village of Quincy, a few short miles from Sancerre.

Tasting Notes:

Full of fresh herbs, citrus fruit and a delicious ripe quality.



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Specification	
Vinification	All grapes are hand picked. Pressing is very slow and smooth thanks to pneumatic presses. Their objective: to extract the purest juice possible. Static settling of must. Alcoholic fermentation takes place in sealed tanks, stainless-steel are used. Period of fermentation: from 2 to 4 weeks. On their estate, alcoholic fermentation is conducted through a temperature control process (18° in order to preserve primary aromas of the grapes). A high – performance thermoregulation system is used. The white wine has remained on its fine lees during 3 months to preserve the fruit aromas. Fine lees are stirred at regular intervals to maintain their influence on the wine. The wine is cold-stabilised and filtered with the aid of Kieselgur filter, just before bottling. Bottled at different times throughout the year and carefully rested before being sold.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Type	White Wine
Grapes	Sauvignon Blanc
Genres	Vegan, Vegetarian
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	Perfect to drink with goat cheese, fish, shellfish and crustaceans. Also ideal as an aperitif.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Apple, pear, white peach. Bruised apple, nice structure, leesy richness." Jancisrobinson.com, 2025, 16 points: "Citron and hawthorn blossom. Zingy and thirst-quenching with a delicate sense of zizz on the mid palate which reminds me of the science experiment when you mix citric acid and sodium bicarbonate. Kind of leaves that taste in your mouth, too – but not at all in a bad way! White peach in the middle. (TC)"