



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.





CACHET WINE

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. 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)"