



AOP Sancerre

White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BAILLY-REVERDY

PRESENTATION

The Domaine Bailly-Reverdy is an emblematic family-owned wine estate of the Sancerre region, located in Bué, at the heart of the prestigious Sancerre appellation in the Loire Valley. Founded in the 1950s by Bernard Bailly and Marie-Thérèse Reverdy, the estate is now run with passion by Franck Bailly and his nephew Aurélien, who continue a tradition rooted in excellence, terroir expression, and quality. The estate covers nearly 28 hectares of vineyards spread across the diverse soils of flint, limestone pebbles ("caillottes"), and Kimmeridgian marl ("terres blanches") that define the Sancerrois, giving the wines their finesse, minerality, and aromatic precision.

Production includes Sancerre white, red, and rosé wines, as well as highly regarded single-vineyard cuvées such as Sancerre Blanc "Les Monts Damnés", sourced from a legendary, steep hillside, and "Chêne Marchand", a white wine known for its purity, precision, and depth.

The estate practices sustainable viticulture, emphasizing soil management and limiting the use of chemical treatments in order to respect and enhance the natural expression of the terroir.

Wines from Domaine Bailly-Reverdy are widely recognized for their elegance, distinctive minerality, and excellent food-pairing versatility, from seafood to grilled meats.

VARIETAL

Sauvignon blanc 100%

LOCATION

Located in Bué, at the heart of the Sancerre vineyard, Domaine Bailly-Reverdy is a family-owned estate renowned for the precision and elegance of its wines. Passed down from generation to generation, the estate's expertise is built on an in-depth knowledge of the Sancerre terroirs and a constant commitment to expressing their identity through exceptional single-parcel cuvées. The La Mercy Dieu cuvée perfectly embodies this philosophy.

TERROIR

Produced from a renowned single vineyard site, La Mercy Dieu comes from a parcel planted on "terres blanches" soils, composed of Kimmeridgian marls. This terroir, considered among the finest in the appellation, gives the wine great depth, a firm structure, and a distinctive minerality. The exposure and soil composition allow for slow, balanced ripening, essential for the full expression of Sauvignon Blanc.

IN THE VINEYARD

The vines, averaging 30 to 40 years of age, are managed using sustainable viticulture practices, with an emphasis on soil work and deliberately limited yields to enhance concentration and terroir expression.

HARVEST

Grapes are hand-harvested to ensure careful selection and to preserve the integrity and freshness of the fruit.

WINEMAKING

Winemaking is carried out with precision and respect for the grapes. Following gentle pressing, the juice undergoes cold settling for 12 to 24 hours. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, promoting aromatic purity and freshness.

AGEING

Ageing on fine lees adds complexity and mouthfeel while maintaining natural tension and balance.

SERVING

Serving temperature: 12°C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

On tasting, La Mercy Dieu displays a bright pale yellow colour. The nose is expressive and refined, revealing aromas of citrus fruits, white-fleshed fruits, white flowers, and a characteristic chalky minerality. The palate is generous and well-structured, supported by lively acidity. The finish is long, saline, and persistent, highlighting the ageing potential of this cuvée.

VISUAL APPEARANCE

Bright pale yellow

AT NOSE

Citrus fruits, white flowers, mineral notes

ON THE PALATE

Full-bodied, well-balanced, vibrant acidity, long saline finish

FOOD PAIRINGS

This Sancerre Blanc pairs beautifully with fine fish, shellfish, scallops, and traditional Loire Valley goat cheeses.