



AOP Sancerre

Rosé

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

Pinot Noir 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 through generations, the estate follows a rigorous single-vineyard approach, aiming to express the true identity of the Sancerrois terroirs. The La Mercy Dieu Rosé cuvée perfectly reflects this philosophy, offering a refined and fresh expression of Pinot Noir.

TERROIR

La Mercy Dieu Rosé comes from the eponymous vineyard site, planted on "terres blanches" soils composed of Kimmeridgian marls. This emblematic terroir gives the wine finesse, freshness, and a subtle mineral character. The exposure and soil composition allow for gradual ripening of the grapes, ideal for producing an elegant and well-balanced rosé.

IN THE VINEYARD

The vines, averaging 25 to 35 years of age, are farmed using sustainable viticulture practices, with particular attention paid to soil work and yield control. This ensures healthy, aromatic grapes with excellent natural balance.

HARVEST

Harvesting takes place at optimal ripeness, mainly by hand, to preserve freshness and delicate aromas.

WINEMAKING

Rosé winemaking is carried out with precision. Pinot Noir grapes undergo direct pressing or a very short maceration, resulting in a pale, bright colour. After cold settling for 12 to 24 hours, alcoholic fermentation takes place in temperature-controlled stainless steel tanks, preserving aromatic purity and freshness.

AGEING

A short period of ageing on fine lees adds roundness and harmony while maintaining vibrancy and fruit expression.

SERVING

Serving temperature: 10–12 °C

AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

On tasting, La Mercy Dieu Rosé displays a pale pink colour with bright highlights. The nose is delicate and refined, offering aromas of fresh red berries (strawberry, raspberry) complemented by subtle floral notes. The palate is fresh, elegant, and well-balanced, supported by lively acidity. The finish is clean, delicate, and refreshing.

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 Rosé pairs beautifully with fine charcuterie, mixed salads, grilled dishes, white meats, and a wide range of summer and Mediterranean cuisine.