



AOP Sancerre

Red

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 in order to faithfully express the diversity of the Sancerre terroirs. The La Mercy Dieu Red cuvée offers a refined interpretation of Pinot Noir.

TERROIR

La Mercy Dieu Red comes from the eponymous vineyard site, planted on “terres blanches” soils composed of Kimmeridgian marls. This terroir gives the wine finesse, structure, and a distinctive mineral tension. The vineyard exposure and soil composition promote gradual ripening, essential for producing a balanced and elegant Pinot Noir.

IN THE VINEYARD

The vines, averaging 30 to 40 years of age, are farmed using sustainable viticulture practices, with careful soil management and strict yield control. This approach results in healthy, concentrated grapes while respecting the environment.

HARVEST

Harvesting takes place at optimal ripeness, mainly by hand, to ensure careful selection of the grapes and to preserve fruit quality.

WINEMAKING

Winemaking is carried out with precision and restraint to respect the character of Pinot Noir. Following partial or total destemming depending on the vintage, alcoholic fermentation takes place in temperature-controlled stainless steel tanks, with gentle pump-overs and punch-downs to achieve fine, controlled extraction. Maceration length is adapted to the vintage to maintain balance and finesse.

AGEING

The wine is aged for several months in tanks and/or oak barrels, depending on the vintage, adding complexity, structure, and harmony without overpowering the fruit or terroir expression.

SERVING

Serving temperature: 14–16 °C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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



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TASTING

On tasting, La Mercy Dieu Red shows a bright ruby colour. The nose is elegant and expressive, with aromas of fresh red fruits (cherry, raspberry), floral notes, and a subtle hint of spice. The palate is supple and well-structured, with fine, silky tannins. The overall impression is balanced and fresh, leading to a delicate, persistent finish.

FOOD PAIRINGS

This Sancerre Red pairs beautifully with white meats, roast poultry, fine charcuterie, mushroom-based dishes, and mild cheeses.