

Sancerre Rouge Pinot Noir Bailly Reverdy 2022



Region

This beautiful region is situated 200Km south of Paris and extends west along the high reaches of the Loire River. This is a cold climate region making top quality wines from Sauvignon Blanc and Pinot Noir and includes the following famous villages; Sancerre, Pouilly Sur Loire, Quincy and Menetou-Salon. The soils have a high percentage of flint and limestone, and this results in crisp, aromatic whites and perfumed, elegant rose and reds. Littered with artisan producers, the best single Domaine wines are made in small quantities and are of top quality.

Producer

Domaine Bailly-Reverdy is situated in the village of Bué, just 5km from Sancerre. Established in 1952 by Bernard Bailly and his wife Marie-Thérèse Reverdy. The winery is still family run and when Bernard's youngest son Franck joined the family business in 1991, he was the driving force behind making the vine growing process more environmentally friendly. Today the vineyard is run by Bernard and Marie-Therese's grandson, Aurelien.

Tasting Notes

Sancerre Rouge is made from Bailly-Reverdy's oldest vines grown on Caillottes soils with marl and flint. These old vines are small in size and low yielding, but give great concentration to the wine. A dark ruby colour with ripe cherries on the nose. The palate is elegant and soft with notes of blueberries, cherries and an almost smoky, flint character. The perfect balance of fruit and freshness.

Food

Perfect with charcuterie, griddled vegetables and soft cheeses.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Central Vineyards	Alcohol Content	13.5%
Grape(s)	Pinot Noir (100%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	No
Style	Light	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



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