

Sancerre `Chene Marchand` Single Vineyard`, Bailly Reverdy 2023



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

This is a Lieu-dit plot located in the village of Bué, the Chene Marchand parcel benefits from some of the finest Caillottes in the region. The domaines vines here are 45 years old, and are carefully hand picked and sorted before cold settling to extract some characteristic aromatics of the plot. Native yeast fermentations, with maturation for 12 months in 228L and 500L oak barrels. This is a refined and complex wine, with beautiful honeysuckle, floral notes and ripe citrus and stone fruit flavours, with a subtle woodsmoke touch. The palate has a great texture, with discreet and well integrated oak to enhance to body, with a crisp acidity following on the finish.

Food

Ideal with seafood, fine fish, white meats in sauce, and the traditional Crottin de Chavignol.

Technical Information

Country	France
Region	Central Vineyards
Grape(s)	Sauvignon Blanc (100%)
Type	White
Style	Mineral
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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