



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Sancerre Prestige, Domaine Sylvain Bailly

Price	£25.49
Code	SANC490

This wine is produced only in excellent vintages and drawn from parcels with the oldest vines (50+ years old) on the steepest, chalkiest hillsides around the village of Bué. Classic mineral character but with marked richness.

Tasting Notes:

Pale gold colour that is clear and bright. On the nose the wine has powerful mineral notes, with white flowers, peach and a touch of vanilla. On tasting it is rounded and unctuous, with honeyed notes, herbs and citrus as well as intense minerality.





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Specification

Vinification

This wine is produced in only excellent vintages and drawn from parcels with the oldest vines (50+ years old) on the steepest, chalkiest hillsides around the village of Bué. The upper hillside wine is then blended with a small amount of old vine juice from the lower lying, clay and limestone vineyards. The former provides minerality, grace and high-toned expression of the Sauvignon grape. The latter provides richness and body to complete this extraordinary bottling. The wine is aged on its fine lees for over a year in stainless steel vats (95%) and one oak barrel (5%) before bottling after the harvest of the subsequent vintage. It is released a year after bottling which adds complexity and roundness as well as bringing up the fresh fruit aromas.

ABV

13.5%

Size

75cl

Drinking Window

Drink now

Country

France

Region

Loire Valley

Type

White Wine

Grapes

Sauvignon Blanc

Vintage

2023

Style

Dry

Body

Zesty, zingy and refreshing

Producer

Domaine Sylvain Bailly

Producer Overview

Dynamic Jacques Bailly (heir to a winemaking tradition going back to the 1700s) and wife Marie-Hélène cultivate an array of coveted vineyards around Bué in the eastern Loire appellation of Sancerre, including a plot originally called 'Choix Marchand', source of wines merchants kept for themselves.

Closure Type

Cork

Food Matches

Drink with Lobster or fish in a buttery sauce or Foie-gras.