



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Sancerre Prestige, Domaine Sylvain Bailly

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<b>Price</b>	£25.49
<b>Code</b>	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.

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### 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.