



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%
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.