

THORMAN HUNT

EST. WINE SHIPPERS 1978



Domaine Sylvain Bailly

Bué

Sancerre Blanc "Terroirs"

Grower

Sylvain's granddaughter, Sonia Bailly, joined her father Jacques in 2007 in making the wine. They now work together along with Sonia's husband Matthieu to produce wines with the fine texture Bué is known for, combined with precision and fruit. Most of Sonia's vines are in Bué, but they also extend into the villages of Sancerre, Amigny, Crézancy and Montigny.

Vineyards

65% of the fruit comes from vines in Bué, with the rest from Sancerre, Amigny, Crézancy and Montigny. Sauvignon Blanc on Jurassic soils: 70% limestone (known as "caillottes") and 30% clay limestone (known as "terres blanches"). Planted at 6,500 to 7,000 vines per hectare. Sustainable viticulture, with 70% of the vineyard grassed and partial or full hoeing depending on the parcel. Single Guyot or Poussard pruning.

Vinification

Rigorous sorting on a table, with the harvest moved by conveyor belt. Press juice is treated separately. Static settling of the must for 24 to 48 hours, then alcoholic fermentation in temperature-controlled vats. Aged on fine lees, racked and filtered with kieselguhr.

Style

A fresh, fruity and floral Sancerre with finesse and a long finish. Best within 3 to 5 years; serve at 9 to 11°C as an aperitif or with salmon, shellfish or Crottin de Chavignol.

Grape varieties:

100% Sauvignon Blanc

Vegetarian:

Yes

Vegan:

Yes

Bottling options:

75cl

Closure:

Cork

