

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Sylvain Bailly, Bué

Sancerre Blanc

"Le Chêne Marchand"



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 wine with the renowned beautiful texture of Bué but also with a stunning precision and fruit. Most of Sonia's vines are situated in Bué but they also extend into the villages of Sancerre, Amigny, Crézancy and Montigny.

Vineyards

From the vineyard in Bué, in a special place called "Chêne Marchand". Made from 100% Sauvignon. The soils date from the Jurassic formation, in the secondary era and are 100% limestone "Caillottes". Plantation density is 6500/7000 vine stocks per hectare. Integrated viticulture, whole soils worked. Simple Guyot or Poussard pruning.

Vinification

Rigorous sorting on a table. Harvest transfer by conveyor belt. Static settling of the must from 24 to 48 hours. Alcoholic fermentation in thermo-regulated vats. Ageing on fine lees. Filtration with Kieselgur. Press juice treated separately.

Style

On the nose, citrus fruits, fine mineral notes and floral hints. Fresh, balanced, ripe, white fruit flavours and acidulous notes. A lingering finish.

Grape varieties:

100% Sauvignon

Vegetarian: Yes

Vegan: Yes

Bottling options: 75cl

ABV: 13.5%

Closure: Cork

