



## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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# Sancerre Prestige, Domaine Sylvain Bailly

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**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.

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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

**Genres** Fine Wine

**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.