

Sancerre Rouge Pinot Noir Bailly Reverdy 2020



Region

This beautiful region is situated 200km south of Paris and extends west along the high reaches of the Loire River. This is a cold climate region making top quality wines from Sauvignon Blanc and Pinot Noir and includes the following famous villages; Sancerre, Pouilly Sur Loire, Quincy and Menetou-Salon. The soils have a high percentage of flint and limestone, and this results in crisp, aromatic whites and perfumed, elegant rose and reds. Littered with artisan producers, the best single Domaine wines are made in small quantities and are of top quality.

Producer

Domaine Bailly-Reverdy is situated in the village of Bué, just 5km from Sancerre. Established in 1952 by Bernard Bailly and his wife Marie-Thérèse Reverdy. The winery is still family run and when Bernard's youngest son Franck joined the family business in 1991, he was the driving force behind making the vine growing process more environmentally friendly. Today the vineyard is run by Bernard and Marie-Thérèse's grandson, Aurelien.

Tasting Notes

Sancerre Rouge is made from Bailly-Reverdy's oldest vines grown on Caillottes soils with marl and flint. These old vines are small in size and low yielding, but give great concentration to the wine. A dark ruby colour with ripe cherries on the nose. The palate is elegant and soft with notes of blueberries, cherries and an almost smoky, flint character. The perfect balance of fruit and freshness.

Food

Perfect with charcuterie, griddled vegetables and soft cheeses.

Technical Information

Country	France
Region	Central Vineyards
Grape(s)	Pinot Noir (100%)
Type	Red
Style	Light
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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