

Pouilly Fume Bailly Reverdy 2022



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-Therese's grandson, Aurelien.

Tasting Notes

The Limestone soils of Pouilly-Fume are what gives the wine the smokey (fume) character after which the appellation was named. Notes of apricot and orange blossom combine with a fresh grapefruit acidity and the classic mineral notes of the region.

Food

Partner with smoked trout or goats cheeses.

Technical Information

| | |
|--------------------|---------------------------|
| Country | France |
| Region | Central Vineyards |
| Grape(s) | Sauvignon Blanc (100%) |
| Type | White |
| Style | Crisp |
| Oaked Style | Unoaked |
| Body Style | Medium bodied |
| Sustainable | Yes-certified sustainable |

| | | |
|---------------------------|--------------------|-----|
| Dry/Sweet Style | Bone dry | |
| Alcohol Content | 13.5% | |
| Closure Style | Cork | |
| Organic/Biodynamic | No | |
| Allergens | Milk: | No |
| | Egg: | No |
| Vegetarian/Vegan | Vegetarian: | Yes |
| | Vegan: | Yes |



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk